

PORTADA

Winemakers Selection

Vinho Regional Lisboa | rose 2014



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Grapes: Pinot Noir 50%; Shiraz 25%; Tinta Roriz 25%

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright, perfumed, with notes of apple and red matured fruits, offering a delicious wine with an elegant and refreshing tasting.

Serving suggestions:

Wonderful as aperitif and very good complement of salads, dishes with vinegar, soups, pasta, sushi, and all the vegetarian and spiced gastronomes such as Mexican, Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9940
Dry Extract total g/dm³: 31,0
Volatile acidity in acetic acid g/l: 0,23
Total acidity in TH2 g/l: 5,25
Fixed acidity in TH2 g/l: 4,96
pH: 3,16
SO₂ (free) & (total) mg/l: 40/117
FT.P065.00

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)
Case dimension: 330x235x155 - 310x235x340
Standard Pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)
15 cases/level x 9 levels or 17 cases/level x 4 levels
Euro pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)
12 cases/level x 8 levels or 12 cases/level x 4 levels
Full FCL 20' = on the floor / 2400 c6 or 1200 c12; 10 STD pallets or 11 Europallets
Bottle barcode: (EAN13) 560 0312 19119 6
Case barcode (ITF14) (6x 75cl): 1 560 0312 19119 3
Case barcode (ITF14) (12 x 75cl): 2 560 0312 19119 0

