

# STORKS LANDING

Vinho Regional Lisboa | red 2014



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Grape Varieties:** Pinot Noir, Shiraz

**Vinification method:**

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and . Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat.

After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

**Winemaker tasting notes:**

This wine has a delicious full flavour of soft fruits such as raspberries and redcurrants. The wine is made from selected grapes and this is evident from the superb balance between is qualities of smoothness, ripe fruit and youthful freshness.

**Serving suggestions:**

Excellent with food or by itself it's the perfect day by day wine.  
Will accompany, for example, roasts, barbecue, pasta, vegetarian and cheese dishes.  
We recommend to serve at the temperature of 16-18°C.



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**ABV at 20°C%:** 13.0  
**Volume at 20°C g/cm<sup>3</sup>:** 0.9952  
**Dry Extract total g/dm<sup>3</sup>:** 36,7  
**Volatile acidity in acetic acid g/l:** 0.70  
**Total acidity inTH2 g/l:** 5.55  
**Volatile acidity inTH2 g/l:** 4,68  
**PH:** 3.59  
**SO2 (free) & (total) mg/l:** 38/131

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**Gross weight:** 7.5 Kg (6x75cl)  
**Case dimension:** 320 x 250 x310  
**Standard pallet (1.0mx1.2m) =** 150 cases (6x75cl) - 30 cases/level x 5 levels  
**Euro paleta (0.80mx1, 2m) =** 125 cases (6x75cl) - 25 cases/level x 5 levels  
**FCL 1x 20' =** 2400 cartoons (on the floor) / 11 Euro pallets / 10 Standard pallets  
**Bottle bar code:** 560 031219 1509  
**Case bar code:** 15600312191506

