

POMAR

Vinho Regional Lisboa | rose 2016



Winemaker: José Neiva Correia
Country/ Region: Portugal / LISBOA
Grapes: Pinot 34% Shiraz 33% Castelão 33%

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. 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:

A wonderful aperitif, very good complement of salads, soups, pasta, sushi, and all the vegetarian and spiced gastronomy such as 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: 0,9955
Dry Extract total g/dm³: 33,6
Volatile acidity in acetic acid g/l: 0,34
Total acidity in TH2 g/l: 6,22
Fixed acidity in TH2 g/l: 5,88
pH: 3,25
SO2 (free) & (total) mg/l: 31/112
FT.P065.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)
Case dimension: 330x235x155 - 310x235x340
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl); 15 cases/level x 9 levels
Europallet (0, 80mx1, 2m): 96 cases (6x75cl); 12 cases/level x 8 levels
Full FCL 20' = 2400 cases x 6 (on the floor)
Full FCL 20' = 10 STD pallet or 11 Europallets
Bottle barcode: (EAN13) 5600312191769
Case barcode (ITF14) (6x 75cl): 15600312191766

