

# CONSENSUS

Pinot Noir & Touriga Nacional | Vinho Regional Lisboa | red 2013



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Porto Franco Single Estate / Alenquer  
**Grape Varieties:** Pinot Noir 50% & Touriga Nacional 50%

**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.

Wine is aged in Seguin Moreau French oak barrels of 225 Lt for 24 months. Minimum of 18 months ageing in bottle before consumption. We bottled 7956 bottles.

**Winemaker tasting notes:**

Rich, vibrant and intense fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and elegant with an intense and persistent finish. João Paulo Martins; Vinhos de Portugal 2016; Vinhos de Portugal; "Tasted again in 2015. The ageing was 18 months in barrel and one year in bottle. It remains a red very gently and the grape varieties are very good and in perfect dialogue now with some aromas of liquor - Floral, elegant and original, is a very interesting red and able to provide good moments. This is a link between these grape varieties to explore. The set maintains a good gastronomic aptitude.

Previous good harvests: 2006."

**Serving suggestions:** A great wine, ideal with strongly flavoured cheeses or grilled red meats.

We recommend to serve at the temperature of 16-18°C.

**ABV at 20°C%:** 13,5

**Volume at 20°C g/cm<sup>3</sup>:** 0,9949

**Dry Extract total g/dm<sup>3</sup>:** 37,0

**Volatile acidity in acetic acid g/l:** 0,60

**Total acidity inTH2 g/l:** 5,78

**Fixed acidity inTH2 g/l:** 5,18

**PH:** 3,52

**SO2 (free) & (total) mg/l:** 32/106

**Carton of 6 bottles x 75 cl (lay down)**

**Gross weight:** 8,7kgs (6x75cl)

**Case dimensions (mm)** =310x255x175

**Pallet Standard (1.0mx1.2m)** = 128 cases (6x75cl) - 16 cases/level x 8 levels/ 1156 kg

**Europallet (0.80mx1,2m)** = 96 cases (6x75cl) - 12 cases/level x 8 levels / 875 kg

**Bottle bar code (EAN13)** = 560 031219 010.6

**Carton bar code (ITF14)** = 1 560 031219 010.3

**FCL 1x 20'** = 2000 cartons (on the floor) / 11 Europallets / 10 Standard Pallet

**Truck 30T** = 27 Euro pallet/ 20 Standard Pallets