

ESCADA

Reserva

Vinho Regional Lisboa | red 2015



Winemaker: José Neiva Correia
Country / Region: Portugal / Alenquer
Terroir: Quinta de Porto Franco Single Estate
Grape Varieties: Touriga Nacional 100%

Vinification method

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. 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.

Ageing

Wine is aged in Seguin Moreau new oak barrels of 225 Lt for 14 months. Aged 2 months in bottle before 1st presentation to the consumers

Serving suggestions:

A great wine, ideal with strongly flavoured cheeses or grilled red meats at the temperature of 16°C – 18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9968

Dry Extract total g/dm³: 39,1

Volatile acidity in acetic acid g/l: 0,59

Total acidity inTH2 g/l: 5,92

Fixed acidity inTH2 g/l: 5,33

PH: 3,53

SO2 (free) & (total) mg/l: 35/125

Carton 12 x 75 cl

Gross weight (kg) carton / euro-pallet / standard pallet: 16.1 / 840 / 1170

Case dimensions (cm): H 31.0 W 33.3 L 25.1 (cm)

Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels

Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels

Bottle barcode (EAN13): 5600312192063

Cartoon barcode ITF14): (12 x 75cl): 25600312192067

FCL 1x20' = 1100 cases (estiva) / 11 Euro pallets / 10 Standard Pallets

Truck 30T = 28 Euro pallets / 20 Standard Pallets

