

CASA DO LAGO

Grande Reserva

Cabernet Sauvignon | Vinho Regional Lisboa | red 2014



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Lisboa
Terroir: Quinta de Porto Franco
Grape Varieties: Cabernet Sauvignon 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. Wine is aged in French of Allier new oak barrels of 225 Lt for 6 months.

Winemaker tasting notes:

A wine of intense aromas and flavours. The palate is superbly balanced with youthful, rich fruit and fines tannins. Soft yet spicy cassis fruit has been seasoned with cedar notes from subtle oak ageing. The finish is elegant, long, tasty and extremely persistent.

Serving suggestions:

Excellent by itself or with any full flavoured dishes especially with red meat and cheeses.
We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9970
Dry Extract total g/dm³: 41,3
Volatile acidity in acetic acid g/l: 0,64
Total acidity inTH2 g/l: 6,15
Fixed acidity inTH2 g/l: 5,51
pH: 3,55
SO2 (free) & (total) mg/l: 32/150

Gross weight: 7.6 kg (6x75cl)
Case dimension mm: 330x235x155
Standard pallet (1.0mx1.2m): 135 cartons - 15 cartons/ layer x 9 layers
Euro Paleta (0.8mx1.2m): 96 cartons - 12 cartons/ layer x 8 layers
Bottle bar code (EAN13): 560 0312 190120
Carton bar code (ITF14): 1 560 0312 190 127
FCL 1x20' = 2450 cartons (on the floor) / 11 Euro pallets / 10 Standard pallets