

CORETO

Vinho Regional Lisboa | red 2016



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 20%, Touriga Nacional 20%, Castelão 20%, Caladoc 20%, Alicante Bouschet 15% e Pinot Noir 5%

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.

Winemaker tasting notes:

Coreto could be easily your day by day favourite wine. It has a medium deep body, not high level alcohol volume, ruby colour, has berry fruit flavours, was smooth, really tasty and easy to drink, with an elegant and intense finish in the tasting.

Serving suggestions:

It's excellent with food or by itself. Will accompany, for example, red meat dishes, roasts, barbecue, vegetarian, Italian and Asian gastronomy and cheese dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 11,5

Volume at 20°C g/cm³: 0,9977

Dry Extract total g/dm³: 39,3

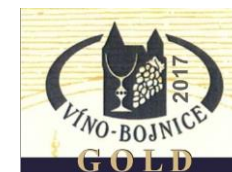
Volatile acidity in acetic acid g/l: 0,49

Total acidity inTH2 g/l: 5,40

Fixed acidity inTH2 g/l: 4,78

PH: 3,50

SO2 (free) & (total) mg/l: 29/83



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