

# POINT WEST

Touriga Nacional | Vinho Regional Lisboa | red 2017



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Quinta de Porto Franco / Alenquer  
**Grape Varieties:** Touriga Nacional

#### 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:

Intense colour, aroma and flavour. Medium bodied, fruity, refined and smooth with a long, elegant and intense end of tasting.

#### Serving suggestions:

Can be drunk on its own but will accompany full flavoured dishes for example roasts, game, pasta, vegetarian and cheese dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9975  
Dry Extract total g/dm<sup>3</sup>: 41,6  
Volatile acidity in acetic acid g/l: 0,52  
Total acidity inTH2 g/l: 6,00  
Fixed acidity inTH2 g/l: 5,48  
PH: 3,42  
SO<sub>2</sub> (free) & (total) mg/l: 26/131  
FT.P582.00



Gross weight: 7.6 kg (6x75cl)  
Case dimension: 330x235x155  
Pallet Standard (1.0mx1.2m): 135 cases/ 15 cases/level x 9 levels  
Euro pallet (0,80m x 1,2m): 96 cases/ 12 cases/level x 8 levels  
Bottle barcode (EAN13): 560 031219042 7  
Carton barcode (ITF14): 1 560 031219042 4  
Full FCL 20' = 2500 cases (on the floor), 10 STD pallets or 11 Euro pallets  
Truck 30T = 29 Euro pallets / 21 Pallets standard