

PORTADA

Medium Sweet | Vinho Regional Lisboa | rose 2020



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Grapes: Pinot Noir 20%; Caladoc 20%; Castelão 20%; Cabernet Sauvignon 20%; Shiraz 20%

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright, perfumed, with notes of apple and red matured fruits, offering a delicious wine with an elegant and refreshing tasting.

Serving suggestions:

A wonderful aperitif, very good complement of salads, soups, pasta, sushi, and all the vegetarian and spiced gastronomy such as Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0

Volume at 20°C g/cm³: 1,0044

Dry Extract total g/dm³: 57,9

Volatile acidity in acetic acid g/l: 0,32

Total acidity inTH2 g/l: 5,55

Fixed acidity inTH2 g/l: 5,06

pH: 3,32

SO₂ (free) & (total) mg/l: 40/130

FT.P112.00

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

Case dimension: 330x235x155 - 310x235x340

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 17 cases/level x 4 levels

Europallet (0, 80mx1, 2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Full FCL 20' = 2500 cases x 6 (on the floor) 1250 cases x 12 (on the floor)

Full FCL 20' = 10 STD pallet or 11 Europallets

Bottle barcode: (EAN13)= 560 031219 133 2

Case barcode (ITF14) (6x75cl): 1 560 031219 133 9

Case barcode (ITF14) (12 x 75cl): 2 560 031219 133 6



ASIAN FOOD PAIRING
INDIAN LAMB SEEKH KEBAB



ASIAN FOOD PAIRING
GRILLED BEEF TONGUE
WITH GARLIC (KUSHIYAKI)