PATAMAR

Winemaker's Selection

Vinho Regional Lisboa | red 2021

LISBOA

WINEMAKER SELECTIO 2021 | 12.5% vol. | 75

Winho Region

PATAMAR



Grape Varieties: Shiraz 35%; Caladoc 35%, Castelão 10%, Tinta Roriz 5%; Alicante Bouschet 5%; Tannat 5% and Cabernet-

Sauvignon 5%



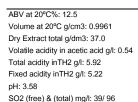
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half 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:

Bright dark rubi color and aroma to matured red fruits. In the tasting it is a balanced, fruity, tasty, elegant wine with a long and intense finish. A great wine for everyday pleasure and for any occasion.

Serving suggestions:

It's the perfect "happy hour" red wine, a great everyday wine. It's excellent with food or by itself. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, Mediterranean, Vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 12-16°C.



Carton of 6 bottles x 75cl | Gross weight: 8.30 kg
Case dimensions (cm): 170x310x255
Pallet Standard (1.0mx1.2m): 128 cases / 16 cases x 8 levels
Euro pallet (0.8mx1.2m): 96 cases / 12 cases x 8 levels
Bottle barcode (EAN13): 560 0312 192766
Case barcode (ITF14): 1 560 0312 192763
FCL 1x20' = 2200 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets

























