



DFJ VINHOS

PINK ELEPHANT

VINHO REGIONAL LISBOA ROSE 2013

Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Terroir: Quinta de Porto Franco single estate

Grapes: Touriga Nacional 20%, Alfrocheiro 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:

Intense fruity aromas, mouth watering juiciness, crisp, fresh flavours with hints of strawberries and raspberries.

Serving suggestions:

Created to be the definitive wine match for spicy food.

ABV at 20°C: 12,0

Volume at 20°C g/cm³: 0,9940

Dry Extract total g/dm³: 31,0

Volatile acidity in acetic acid g/l: 0,23

Total acidity in TH2 g/l: 5,25

Fixed acidity in TH2 g/l: 4,96

pH: 3,16

SO2 (free) & (total) mg/l: 40/117

FT.P115.00

Cartoon of 6 bottles x75cl (lay down) ou 12 bottles x 75cl (vertical)

Gross weight: 7,5 Kgs (6x75cl) or 15,0 kgs (12x75cl)

Case dimension: 240 x 160 x 310 ou or 320x245x310

Standard pallet (1.0mx1.2m) = 150 cases (6x75cl) - 30 cases/level x 5 levels

or 68 cases (12 x75cl) – 17 cases/level x 4 levels

or 75 cases (12 x75cl) – 15 cases/level x 5 levels

Euro palete (0.80mx1, 2m) = 125 cases (6x75cl) - 25 cases/level x 5 levels or 48 cases (12x75cl) – 12 cases/level x 4 levels

Bottle bar code (EAN13) = 5 0601375 1001 3

Cartoon bar code (ITF14): (6 x 75cl): 050 6013751 007 5

Cartoon bar code (ITF14): (12 x 75cl): 050 6013751 012 9

FCL 1x 20' = 2200 cartoons (on the floor) / 11 Euro pallets / 10 Standard pallets



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Food Quality Certification



The New Portugal 

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