

QUINTA DO ROCIO

Vinho Regional Lisboa | Arinto & Chardonnay | white 2013



Winemaker: José Neiva Correia

Country / Region: Portugal / LISBOA

Terroir: Quinta do Rocio

Grape Varieties: 62,5% Arinto stainless steel; 12,5% Arinto fermented and aged 9 months in oak barrels; 12,5% Chardonnay fermented and aged 9 months in oak barrels; 12,5% Chardonnay stainless steel

Vinification method:

This wine was produced with 62,5% Arinto stainless steel; 12,5% Arinto fermented and aged 9 months in oak barrels; 12,5% Chardonnay fermented and aged 9 months in oak barrels; 12,5% Chardonnay stainless steel

75% of this Quinta do Rocio was made with destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlit. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C. The other 25% was produced with 2 equal parts of Arinto and Chardonnay. The must of each varietal fermented in new French oak barrels from Seguin Moreau. The wine ages in the same barrels 9 months. The blend of the barrels and stainless steel is then bottled. The wine stays in bottle 3 months before consumption.

Winemaker tasting notes:

This blend was one of the most appreciated and defined by José Neiva Correia, searching a rich white, elegant and tasty, excellent to share with the family and friends. Quinta do Rocio was very aromatic, fruity, and rich, with an excellent acidity who gives a very fresh and alive wine. The end of tasting was balanced, long and intense. The fermentation in oak add a unique character and richness with notes of dry fruits well present in the aroma and body.

Serving suggestions:

Excellent as an aperitif. It complements well strong cheeses, fish in the oven, all the cod fish dishes and poultry. We recommend to serve at the temperature of 10-12°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9922

Dry Extract total g/dm³: 27,1

Volatile acidity in acetic acid g/l: 0,54

Total acidity in TH2 g/l: 6,22

Fixed acidity in TH2 g/l: 6,68

pH: 3,20

SO2 (free) & (total) mg/l: 38/170

FT.P.088.00

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 8,3 kgs (6x75cl)

Case dimension / cm: 310x255x175

Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels

Euro pallet (0.80mx1,2m): 96 cases (6x75cl) - 12 cases/level x 8 levels

FCL 1x 20': 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

