

CASA DO LAGO

Grande Reserva

Cabernet Sauvignon | Vinho Regional Lisboa | red 2014



Winemaker: José Neiva Correia Country: Portugal / Region: Lisboa Terroir: Quinta de Porto Franco

Grape Varieties: Cabernet Sauvignon 100%

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.

Wine is aged in French of Allier new oak barrels of 225 Lt for 6 months.

Winemaker tasting notes:

A wine of intense aromas and flavours. The palate is superbly balanced with youthful, rich fruit and fines tannins. Soft yet spicy cassis fruit has been seasoned with cedar notes from subtle oak ageing. The finish is elegant, long, tasty and extremely persistent.

Serving suggestions:

Excellent by itself or with any full flavoured dishes especially with red meat and cheeses. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0 Volume at 20°C g/cm³ 0,9970 Dry Extract total g/dm³ 41,3 Volatile acidity in acetic acid g/l: 0,64 Total acidity inTH2 g/l: 6,15 Fixed acidity inTH2 g/l: 5,51 pH: 3,55

pH: 3,55 SO2 (free) & (total) mg/l: 32/150 Gross weight: 7.6 kg (6x75cl)
Case dimension mm: 330x235x155

Standard pallet (1.0mx1.2m): 135 cartons - 15 cartons/ layer x 9 layers Euro Palete (0.8mx1.2m): 96 cartons - 12 cartons/ layer x 8 layers

Bottle bar code (EAN13): 560 0312 190120 Carton bar code (ITF14): 1 560 0312 190 127

FCL 1x20' = 2450 cartons (on the floor) / 11 Euro pallets / 10 Standard

allets





WINE ENTHUSIAST

90 POINTS

Editors' Choice

DFJ Vinhos 2014 Casa do Lago Grande Reserva Cabernet Sauvignon (Lisboa)

Ripe black-currant fruits and rich tannins give this wine a warm generous character. It has a touch of spice from wood aging along with plenty of black-fruit flavors and a bite of pepper at the end. Drink this mature wine now.

R.V. Published 10/1/2018

















