

# PEDRAS DO MONTE

CABERNET SAUVIGNON; TINTA RORIZ | Vinho Regional Lisboa | red 2018



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / LISBOA  
**Grape Varieties:** Cabernet Sauvignon 60% & Tinta Roriz 40%

## 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 oak barrels of 225 Lt for 3 months.

## Winemaker tasting notes:

Deep ruby in colour with superb complex aromas. This is a concentrated wine with fig, plum, raspberry, and violet flavours. There is a subtle oak spice on the finish, which is dry and extremely persistent.

## Serving suggestions:

Excellent with food or by itself. Will accompany almost any fuller flavoured dishes for example, roasts, barbecue, cheese, Italian and vegetarian gastronomy. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm3: 0,9958

Dry Extract total g/dm3: 36,5

Volatile acidity in acetic acid g/l: 0,57

Total acidity in TH2 g/l: 6,08

Fixed acidity in TH2 g/l: 5,51

PH: 3,52

SO2 (free) & (total) mg/l: 35/128

Case 12 bottles x 75 cl / Gross weight: 14.40 kg

Case dimension (mm): H 323 x W 305 x L 231

Pallet Standard (1.0mx1.2m) = 85 cases | 17 cases/ level x 5 levels

Euro pallet (0.80m x1.20m) = 60 cases | 12 cases/level x 5 levels

Bottle bar code (EAN13): 560 0312 190113

Case bar code (ITF14): 2 560 0312 190117

Full FCL 20' = 1250 cases (on the floor)/ 11 Euro pallets/ 10 STD pallets



## WINE ENTHUSIAST

**88**  
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## DFJ Vinhos 2018 Pedras do Monte Red (Lisboa)

A blend of Cabernet Sauvignon and Tinta Roriz has produced an elegant, lightly structured and wood-aged wine. Ripe tannins and juicy black fruits come together in a wine that is ready to drink.

— R.V. Published 4/1/2021