

ESCADA

Vinho Regional Lisboa | rose 2020



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: DFJ VINHOS / Alenquer e Torres Vedras, single estates
Grape Varieties: Pinot Noir 30%, Caladoc 30%, Shiraz 30%, Alfrocheiro 10%

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.

Ageing:

One month in bottle after bottling.

Tasting notes:

Bright light pink, very aromatic, with ripe red fruits. Very tasty, refreshing, elegant, soft, great for daily consumption.

How to Serve:

Excellent as an aperitif, a great complement to salads, tapas, marinated dishes, soups, pasta, sushi, and all vegetarian cuisine, with spices and spices such as Mexican, Indian, Chinese and Thai. We recommend serving at a temperature of 8-10°C.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9949
Dry Extract total g/dm³: 33,6
Volatile acidity in acetic acid g/l: 0,48
Total acidity in TH2 g/l: 5,55
Fixed acidity in TH2 g/l: 5,11
pH: 3,33
SO₂ (free) & (total) mg/l: 45/186

Carton of 6 bottles x 75 cl (vertical)
Gross weight / kg: 8,3 kg
Case dimension / mm/ H x W x L: 317x163x251
STD Pallet (1.0mx1.2m): 150 cases | 25 cases/level x 5 levels
Euro pallet (0.80mx1.2m): 105 cases | 21 cases/level x 5 levels
Full FCL 20' on the floor = 1125 cases of 12
Full FCL 20' = 10 STD pallet | 11 Euro pallets
Bottle barcode (EAN13): 560 0312 19269 8
Case barcode (ITF14): 2 560 0312 19269 5

