

CASA DO LAGO

Grande Reserva

Cabernet Sauvignon | Vinho Regional Lisboa | red 2011



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.

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 long, tasty and extremely persistent. João Paulo Martins; Vinhos de Portugal; "Tasted in 2014. Very good aromatic presence, with spicy notes of black fruit of the Cabernet plus very mature notes, everything alive but with weight and still very dark, telling us that needs time. Good mouth tasting, fresh and gentle tannins, is a fine example of the grape variety, mature and full. Very interesting."

Serving suggestions:

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

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

ABV at 20°C%: 13,5
Volume at 20°C g/cm³ 0,9934
Dry Extract total g/dm³ 32,0
Volatile acidity in acetic acid g/l: 0,61
Total acidity inTH2 g/l: 5,32
Fixed acidity inTH2 g/l: 4,55
pH: 3,53
SO2 (free) & (total) mg/l: 42/125

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 pallets

WINE ENTHUSIAST

90 points

DFJ Vinhos 2011 Casa do Lago Grande Reserva Cabernet Sauvignon (Lisboa)

This is a powerful, solid wine from selected fruit that brings out ripe black currant flavors and a dense structure. The ripe Cabernet Sauvignon has plenty of acidity to give a juicy edge to the dry tannins and rich texture. Spice comes from wood aging. It needs to age, so drink from 2016. — R.V.

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