

## **ESCADA**

## Touriga Nacional | Vinho Regional Lisboa | red 2020



























## WITH GARLIC (KUSHIYAKI)



Vinification method:

Grape Varieties: Touriga Nacional 100%

Rich, vibrant and intensely fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and elegant with an intense and persistent finish.

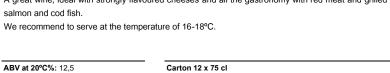
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry

fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat.

tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

## Serving suggestions:

A great wine, ideal with strongly flavoured cheeses and all the gastronomy with red meat and grilled fish, such as salmon and cod fish.



Volume at 20°C g/cm3: 1,0003 Dry Extract total g/dm3: 49,1 Volatile acidity in acetic acid g/l: 0,46 Total acidity inTH2 g/l: 6,00 Fixed acidity inTH2 g/l: 5,42 pH: 3.48

SO2 (free) & (total) mg/l: 38/86 FT.P148.00

Gross weight (kg): 16.1

Case dimensions: H 31.0 W 33.3 L 25.1 (cm)

Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels

Bottle barcode (EAN13): 560 0312 19188 2 Case barcode (ITF14): 2 560 0312 19188 6

FCL 1x20' = 1100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets

Truck 30T = 28 Euro pallets / 20 Standard Pallets



















