## PORTADA RESERVA

PORTADA

Vinho Regional Lisboa | red 2020



























Grape Varieties: Shiraz 40%; Alicante Bouschet 30%; Touriga Nacional 10%; Caladoc 10%; Tannat 10%

## 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 oak barrels from Seguin Moreau of 225 Lt for 3 months. The wine only goes to consumer after 1 month of ageing in the bottle.

## Winemaker tasting notes:

Bright, vibrant but elegant aroma to red berries and a few spice notes. It is a great wine, flavourful and velvety, which finishes elegant, intense and persistent.

## Serving suggestions:

Excellent on its own or as a complement of grilled meat dishes, stews, risottos, pasta, vegetarian cuisine, tapas, petiscos, cod dishes and dry cheeses. Serve at 16 to 18°C.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9978
Dry Extract total g/dm³: 42,1
Volatile acidity in acetic acid g/l: 0,64
Total acidity inTH2 g/l: 6,00
Fixed acidity inTH2 g/l: 5,20
pH: 3,59
SO2 (free) & (total) mg/l: 40/109
FT.P148.00

Carton of 6 bottles x 75cl (lay down)
Gross weight: 8.3 kg
Case dimensions (cm): 310x255x175
Pallet Standard (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels
Euro pallet (0.8mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle barcode (EAN13): 560 031219 221 6
Case barcode (ITF14): 1 560 031219 2213
FCL 1x20' = 2300 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets
Truck 30T = 29 Euro pallets / 21 Standard Pallets



