

Always on Friday

PINOT NOIR | Vinho Regional Lisboa | red 2020



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terror: Quinta do Casal da Madeira (Single Estate)
Grapes: Pinot Noir 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., 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 new French Seguin Moreau oak barrels of 225 Lt for 3 months.

Winemaker tasting notes:

Brilliant claret ruby colour, rich fruit aroma with intriguing notes of chocolate, green tea and dates. On the palate it has power and structure but is, at the same time, fruity with ripe blackberry and cedar flavours standing out. A delicious, complex wine with a long, smooth finish, very tasty.

Serving suggestions:

Excellent for social events it's as well as a superb complement to foods such as roasts, game, stews, cheese and Portuguese and Mediterranean gastronomies. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C: 13.,0
Volume at 20°C g/cm³: 0.9970
Dry Extract total g/dm³: 41,3
Volatile acidity in acetic acid g/l: 0,53
Total acidity inTH2 g/l: 5,85
Fixed acidity inTH2 g/l: 5,32
pH: 3,70
SO2 (free) & (total) mg/l: 38/140
FT.P609.00

Carton of 12 bottles x 75 cl (vertical)
Gross weight: 16,7 kg
Case dimensions (mm) = H317 x W333 x L251
Pallet Standard (1.0mx1.2m) = 70 cases | 14 cases/level x 5 levels/ 1150 kg
Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels , 840 kg
Bottle bar code (EAN13) = 5600312192124
Carton bar code (ITF14) = 2 560 0312 19212 8
FCL 1x 20' = 1050 cartons (on the floor) / 10 standard pallets

