ESCADA

Reserva

Touriga Nacional | Vinho Regional Lisboa | red 2020













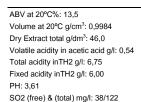
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half 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 Seguin Moreau new oak barrels of 225 Lt for 14 months.



It's a bright red, rich, full body, with a big structure and an harmonious balance between red fruits and the oak scents. In the tasting was smooth, intense, with a long, persistent and elegant finish.

Serving suggestions:

A great wine for special occasions and refined cuisine. Excellent with a well-cured Portuguese ham from Barrancos or Chaves (ham of Portuguese origin) or Pata Negra, also a great complement to game, roasted red meats and long-aged cheeses. We suggest serving this wine at a temperature of 16-18° C. We also recommend decanting the wine before serving it, as it is not very filtered, it gains in flavor and aroma with a prior oxygenation of 15 minutes.



Carton 12 x 75 cl Gross weight (kg) carton / euro-pallet / standard pallet: 16.1 / 840 / 1170 Case dimensions (cm): 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): 5600312192063 Cartoon barcode ITF14): (12 x 75cl): 25600312192067

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























