STORKS LANDING

Medium Sweet | Vinho Regional Lisboa | rose



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Grapes: CASTELÃO 10%, SHIRAZ 30%, CABERNET SAUVIGNON 10%, CALADOC 40% e PINOT NOIR 10%

Vinification method:
Destemming, pelicular maceration and pressing. Cooled to 15ºC, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16ºC and 18ºC.

Winemaker tasting notes:
Bright, perfumed, with notes of apple and red matured fruits, offering a delicious wine with an elegant and refreshing tasting.

Serving suggestions:
A wonderful aperitif, very good complement of salads, soups, pasta, sushi, and all the vegetarian and spiced gastronomy such as Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10ºC.

ABV at 20ºC%: 12,5	Gross weight: 7.5 kg (6x75cl)
Volume at 20ºC g/cm^3: 1,0043	Case dimension: 154x330x230
Dry Extract total g/dm^3: 58,5	Standard pallet (1.0mx1.2m): 135 Cases (6x75cl) - 9 Cases/nível x 15 levels
Volatile acidity in acetic acid g/l: 0,41	Europallet (0,80mx1,2m): 96 Cases (6x75cl) – 12 Cases/level x 8 levels
Total acidity inTH2 g/l: 5,32	Full FCL 20'= 2500 cases x 6 (on the floor) 1250 cases x 12 (on the floor)
Fixed acidity inTH2 g/l: 4,80	Full FCL 20'= 10 STD pallet or 11 Europallets
pH: 3,20	Bottle barcode: (EAN13)= 560 031219 133 2
SO2 (free) & (total) mg/l: 51/198	Case barcode (ITF14) (6x75cl): 1 560 031219 133 9
FT.P112.00	Case barcode (ITF14) (12 x 75cl): 2 560 031219 133 6