



DFJ VINHOS

CORETO

VINHO REGIONAL LISBOA ROSE 2012



Winemaker: José Neiva Correia

Country/ Region: Portugal / LISBOA

Grape Varieties: Cabernet Sauvignon 20%; Alfrocheiro 25%; Touriga Nacional 10% & Castelão 40%

Vinification method:

Maceration prior to fermentation using enzymes for the extraction of primary aromas, aroma precursors and to facilitate the extraction of the must. Fermentation of the must, using dry, active yeasts with the temperature control to 16° C.

Winemaker tasting notes:

Fresh, full of strawberry and red matured fruits, fruity, tasty, crispy and delightful.

Serving suggestions:

Perfect companion al fresco, also great with white meat, ham, tapas, tacos, spicy food, pasta and pizza.

Serve it chilled in a chilled glass!

ABV at 20°C: 12.0

Volume at 20°C g/cm³: 0.9943

Dry Extract total g/dm³: 30.7

Volatile acidity in acetic acid g/l: 0.28

Total acidity in TH2 g/l: 5.55

Fixed acidity in TH2 g/l: 5.20

PH: 3.06

SO2 (free) & (total) mg/l: 29/102

Gross weight: 8.3 kg (6x75cl) / 15.5 kg (15 x 75cl)

Case dimension (mm): 230 x 155 x 336 (6 x 75cl) / 310 x 235 x 340 (12 x 75cl)

Pallet Standard (1.0mx1.2m) - 120 cases - 30 cases/level x 4 levels

Euro pallet (0,80m x1.20m): 100 cases - 25 cases/level x 4 levels (6 x 75cl) // 48 cases- 12 cases/level x 4 levels (12 x 75cl)

Bottle barcode: 560 0312 19055 7

Cartoon barcode (6 x 75cl): 1 560 0312 19055 4

Cartoon barcode (12 x 75cl) : 2 560 031219 055 1

Full FCL 20'= 2450 cases (on the floor), 11 Euro pallets / 10 Standard pallets



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