



CORETO

MEDIUM SWEET

VINHO REGIONAL LISBOA RED 2011

Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 25%, Touriga Nacional 20%, Castelão 20%, Caladoc 20% and Alicante Bouschet 15%

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.

Winemaker tasting notes:

This deep, ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance.

Serving suggestions:

It's excellent with food or by itself. Will accompany, for example, roasts, barbecue, pasta, vegetarian, spiced food, Indian, Mexican and Oriental dishes. To serve at 12-14°C temperature.

ABV at 20°C: 12.5

Volume at 20°C g/cm³: 1.0063

Dry Extract total g/dm³: 63.1

Volatile acidity in acetic acid g/l: 0.60

Total acidity in TH2 g/l: 5.40

Fixed acidity in TH2 g/l: 4.65

PH: 3.52

SO2 (free) & (total) mg/l: 26/86

FT P 242.00

Gross weight: 7.5 kg (6x75cl)

Case dimension: 240x160x310

Pallet Standard (1.0mx1.2m): 150 cases; 30 cases/level x 5 levels

Euro pallet (0.80mx1.2m): 125 cases; 25 cases/level x 5 levels

Bottle bar code (EAN13): 560 0312 19134 9

Case bar code (ITF14) (6 x 75cl): 1 560 0312 19134 6

Full FCL 20' = 2400 cases (on the floor), 10 STD pallet or 11 Euro pallets



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