



POMAR

VINHO REGIONAL LISBOA ROSÉ 2013

Winemaker: José Neiva Correia

Country/ Region: Portugal / LISBOA

Grapes: Touriga Nacional 25%, Cabernet Sauvignon 25%, Alfrocheiro 25%, Castelão 25%

Vinification method:

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

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.

ABV at 20°C%: 12,0

Volume at 20°C g/cm³: 0,9940

Dry Extract total g/dm³: 31,0

Volatile acidity in acetic acid g/l: 0,23

Total acidity inTH2 g/l: 5,25

Fixed acidity inTH2 g/l: 4,96

pH: 3,16

SO2 (free) & (total) mg/l: 40/117

FT.P065.00

Gross weight: 8,3 kg (6x75cl)

Case dimension: 330x235x155

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl); 15 cases/level x 9 levels

Europallet (0, 80mx1, 2m): 96 cases (6x75cl); 12 cases/level x 8 levels

Full FCL 20'= 2400 cases x 6 (on the floor)

Full FCL 20'= 10 STD pallet or 11 Europallets

Bottle barcode: (EAN13) 5600312191769

Case barcode (ITF14) (6x 75cl): 15600312191766



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