

CORETO

Vinho Regional Lisboa | rose 2014



Winemaker: José Neiva Correia
Country/ Region: Portugal / LISBOA
Grape Varieties: Touriga Nacional 25%; Castelão 25%; Tinta Roriz 10%; Shiraz 10%; Pinot Noir 30%

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, aroma to red matured fruits, fruity taste, tasty, crispy and delightful.

Serving suggestions:

Perfect companion al fresco, also great with poultry, ham, tapas, tacos, marinated gastronomy, spicy food, Mexican, Indian, Chinese, Thai and Japanese gastronomies, pasta and pizza.

We recommend to serve at the temperature of 8-10°C.

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: 0.36

Total acidity inTH2 g/l: 6.00

Fixed acidity inTH2 g/l: 5.55

PH: 3,20

SO2 (free) & (total) mg/l: 34/134

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

Case dimension: 330x235x155 - 310x235x340

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

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

Carton 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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