



DFJ VINHOS

PORTADA

MEDIUM SWEET

VINHO REGIONAL LISBOA ROSÉ 2012

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%: 11,5

Volume at 20°C g/cm³: 1,0043

Dry Extract total g/dm³: 56,4

Volatile acidity in acetic acid g/l: 0,34

Total acidity in TH2 g/l: 5,40

Fixed acidity in TH2 g/l: 4,98

pH: 3,07

SO2 (free) & (total) mg/l: 35/102

FT.P112.00

Gross weight: 8,3 kg (6x75cl) - 16,4 kg (12x75cl)

Case dimension: 330x235x155 - 310x235x340

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 17 cases/level x 4 levels

Europallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Full FCL 20'= 2500 cases x 6 (on the floor) 1250 cases x 12 (on the floor)

Full FCL 20'= 10 STD pallet or 11 Europallets

Bottle barcode: (EAN13)= 560 031219 133 2

Case barcode (ITF14) (6x75cl): 1 560 031219 133 9

Case barcode (ITF14) (12 x 75cl): 2 560 031219 133 6



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