



DFJ VINHOS

CASA DO LAGO

TOURIGA NACIONAL

VINHO REGIONAL LISBOA ROSÉ 2013

Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco (Single Estate) / Alenquer
Grapes: Touriga Nacional 100%

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: 0,9920
Dry Extract total g/dm³: 25,8
Volatile acidity in acetic acid g/l: 0,22
Total acidity in TH2 g/l: 5,25
Fixed acidity in TH2 g/l: 4,98
pH: 3,15
SO2 (free) & (total) mg/l: 40/117
FT.P074.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight = 8,3 kg (6x75cl)
Case dimensions (mm) = 330x235x155
Pallet Standard (1.0mx1.2m) = 135 cases (6x75cl) - 15 Cases /level x 9 levels
Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 Cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 055 7
Carton bar code (ITF14) = 1 560 031219 055 4
FCL 1x 20' = 2450 cases (on the floor) / 11 Euro pallets / 10 Standard Pallets
Truck 30T = 29 Euro pallets / 21 Standard Pallets



BRC Global Standards for
Food Quality Certification



The New Portugal 

www.dfjvinhos.com