



TWO RAVENS

VINHO REGIONAL LISBOA ROSE 2012

Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco single estate
Grapes: Shiraz 50% , Castelão 50%

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:

Intense fruity aromas, mouth watering juiciness, crisp, fresh flavours with hints of strawberries and raspberries.

Serving suggestions:

Created to be the definitive wine match for spicy food.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9958
Dry Extract total g/dm³: 34,9
Volatile acidity in acetic acid g/l: 0,31
Total acidity in TH2 g/l: 5,25
Fixed acidity in TH2 g/l: 4,86
pH: 3,34
SO2 (free) & (total) mg/l: 32/121
FT.P115.00

Cartoon of 6 bottles x75cl (lay down) ou 12 bottles x 75cl (vertical)
Gross weight: 7,5 Kgs (6x75cl) or 15,0 kgs (12x75cl)
Case dimension: 240 x 160 x 310 ou or 320x245x310
Standard pallet (1.0mx1.2m) = 150 cases (6x75cl) - 30 cases/level x 5 levels
or 68 cases (12 x75cl) – 17 cases/level x 4 levels
or 75 cases (12 x75cl) – 15 cases/level x 5 levels
Euro palete (0.80mx1, 2m) = 125 cases (6x75cl) - 25 cases/level x 5 levels **or** 48 cases (12x75cl) – 12 cases/level x 4 levels
Bottle bar code (EAN13) = 5600312191660
Cartoon bar code (ITF14): (6 x 75cl): 15600312191667
Cartoon bar code (ITF14): (12 x 75cl): 25600312191664
FCL 1x 20' = 2200 cartoons (on the floor) / 11 Euro pallets / 10 Standard pallets



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