

PEDRAS DO MONTE

Cabernet Sauvignon; Tinta Roriz | Vinho Regional Lisboa | red 2012



Winemaker: José Neiva Correia
Country/ Region: Portugal / LISBOA
Grape Varieties: Cabernet Sauvignon 60% & Tinta Roriz 40%

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine. Wine is aged in French of Allier oak barrels of 225 Lt for 3 months.

Winemaker tasting notes:

Deep ruby in colour with superb complex aromas. This is a concentrated wine with fig, plum, raspberry, and violet flavours. There is a subtle oak spice on the finish, which is dry and extremely persistent.

Serving suggestions:

Excellent with food or by itself. Will accompany almost any fuller flavoured dishes for example, roasts, barbecue, cheese, Italian and vegetarian gastronomy.

We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9964

Dry Extract total g/dm³: 38,8

Volatile acidity in acetic acid g/l: 0,50

Total acidity inTH2 g/l: 6,00

Fixed acidity inTH2 g/l: 5,38

PH: 3,51

SO₂ (free) & (total) mg/l: 35/86

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

Case dimension: 310x235x340

Standard Pallet (1.0mx1.2m) = 68 cases (12x75cl) = 17 cases /level x 4 levels

Europallet (0, 80x1, 20m) = 48 cases (12x75cl) = 12 cases / level x 4 levels

Bottle barcode (EAN13) = 5 600312 190113

Carton barcode (ITF14) (6 x 75cl) = 1 560 031219 011 0

Carton barcode (ITF14) (12 x 75cl) = 2 560 031219 011 7

FCL 1x 20' = 1200 cases (on the floor) / 11 Europallets / 10 standard pallets

Truck 30T = 29 Europallets / 21 standard pallets



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

87 points

**DFJ Vinhos 2012
Pedras do Monte Red
(Lisboa)**

A blend of Cabernet Sauvignon and Tinta Roriz gives a wine that has the ripe tannins of the first and the smoothness of the second. It also has considerable acidity that go with the black currant and red berry flavors. By 2016, that acidity should subside and the wine will be balanced.

— R.V. Published 6/1/2015

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