

CASA DO LAGO

Touriga Nacional | Vinho Regional Lisboa | rose 2015



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco (Single Estate) / Alenquer
Grapes: Pinot Noir 50% and Touriga Nacional 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:

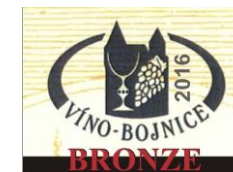
Bright, perfumed, with notes of apple and red matured fruits, offering a delicious wine with an elegant and refreshing tasting.

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

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0.9979
Dry Extract total g/dm³: 31,5
Volatile acidity in acetic acid g/l: 0,48
Total acidity in TH2 g/l: 6,45
Fixed acidity in TH2 g/l: 6,02
pH: 3,21
SO₂ (free) & (total) mg/l: 31/124
FT.P074.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 7.6 kg (6x75cl)
Case dimension: 330x235x155 - 310x235x340
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



Korea Wine Challenge 2016
BRONZE MEDAL