

STORKS LANDING

Vinho Regional Lisboa | red 2015



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Grape Varieties: Pinot Noir, Shiraz

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and . 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.

Winemaker tasting notes:

This wine has a delicious full flavour of soft fruits such as raspberries and redcurrants. The wine is made from selected grapes and this is evident from the superb balance between is qualities of smoothness, ripe fruit and youthful freshness.

Serving suggestions:

Excellent with food or by itself it's the perfect day by day wine.

Will accompany, for example, roasts, barbecue, pasta, vegetarian and cheese dishes.

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

ABV at 20°C%: 13.0

Volume at 20°C g/cm³: 0.9981

Dry Extract total g/dm³: 43,6

Volatile acidity in acetic acid g/l: 0.46

Total acidity inTH2 g/l: 6,00

Fixed acidity inTH2 g/l : 5,53

PH: 3,43

SO2 (free) & (total) mg/l: 32/137

Gross weight: 7.5 Kg (6x75cl)

Case dimension: 320 x 250 x310

Standard pallet (1.0mx1.2m) = 150 cases (6x75cl) - 30 cases/level x 5 levels

Euro palette (0.80mx1, 2m) = 125 cases (6x75cl) - 25 cases/level x 5 levels

FCL 1x 20' = 2400 cartoons (on the floor) / 11 Euro pallets / 10 Standard pallets

Bottle bar code: 560 031219 1509

Case bar code: 15600312191506