

POMAR

Vinho Regional Lisboa | red 2016



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Blend of: Tinta Roriz 15%, Touriga Nacional 15%, Castelão 20%, Caladoc 20%, Alicante Bouschet 15%, Cabernet Sauvignon 10% and Pinot Noir 5%

Ageing: The wine ages in bottle during 1 month after bottling.

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.

Winemaker tasting notes:

This deep ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance. It's fruity, tasty, and very pleasant and elegant.

Serving suggestions:

It's the perfect "happy hour" red wine, a great day by day wine. It's excellent with food or by itself. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, vegetarian, Mexican, India, Thai and Chinese gastronomies, 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: 0,9988

Dry Extract total g/dm³: 44,9

Volatile acidity in acetic acid g/l: 0,48

Total acidity inTH2 g/l: 6,08

Fixed acidity inTH2 g/l: 5,62

PH: 3,56

SO2 (free) & (total) mg/l: 40/93

Gross weight: 7.5 kg (6x75cl)

Case dimension: 330x235x155

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) / 15 cases/level x 9 levels

EURO (0.80mx1.2m): 96 cases (6x75cl) / 12 cases/level x 8 levels

Full FCL 20'= 2400 cases (on the floor), 10 STD pallet or 11 Europallets

Bottle barcode (EAN13) 560 0312 19153 0

Case barcode (ITF14) (6x 75cl): 1 560 0312 19153 7



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GOLD

