

# CASA DO LAGO

Touriga Nacional | Vinho Regional Lisboa | rose 2017



**Winemaker:** José Neiva Correia

**Country / Region:** Portugal / Lisboa

**Terroir:** Quinta do Casal da Madeira – Torres Vedras / Quinta de Porto Franco - 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:**

Brilliant, fragrant, with notes of apple, strawberries, cherries and ripe red fruits. The taste is delicious, refreshing, with a long, intense and elegant finish.

**Serving suggestions:**

Great as an aperitif; it complements very well salads, soups, pasta, sushi, and all kinds of vegetarian and very spicy cuisine like Indian, Chinese, Thai and Mexican. Serve at 8°C - 10°C.

ABV at 20°C%: 11,5  
Volume at 20°C g/cm<sup>3</sup>: 0,9958  
Dry Extract total g/dm<sup>3</sup>: 33,6  
Volatile acidity in acetic acid g/l: 0,34  
Total acidity in TH2 g/l: 5,85  
Fixed acidity in TH2 g/l: 5,51  
pH: 3,27  
SO<sub>2</sub> (free) & (total) mg/l: 39/124  
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

