PORTADA

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Winemakers Selection

Vinho Regional Lisboa | rose 2017







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: José Neiva Correia Country / Region: Portugal / LISBOA

Bright, perfumed, with notes of apple and red matured fruits. Very tasty, refreshing, elegant, soft, great for everyday consumption.

Excellent as aperitif and very good complement of salads, dishes with vinegar, soups, pasta, sushi, and all the vegetarian and spiced gastronomies such as Mexican, Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10°C.



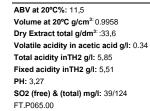
CHINA WINE & SPIRITS AWARDS











Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl) Case dimension: 330x235x155 - 310x235x340 Standard Pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 17 cases/level x 4 levels Euro pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 cases/level x 8 levels or 12 cases/level x 4 levels Full FCL 20'= on the floor / 2400 c6 or 1200 c12; 10 STD pallets or 11 Europallets

Bottle barcode: (EAN13) 560 0312 19119 6 Case barcode (ITF14) (6x 75cl): 1 560 0312 19119 3 Case barcode (ITF14) (12 x 75cl): 2 560 0312 19119 0





