## **PEDRAS DO MONTE**

Cabernet Sauvignon; Tinta Roriz | Vinho Regional Lisboa | red 2017



Winemaker: José Neiva Correia Country/ Region: Portugal / LISBOA

Grape Varieties: Cabernet Sauvignon 60% & Tinta Roriz 40%

### 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. Wine is aged in French of Allier oak barrels of 225 Lt for 3 months.

#### Winemaker tasting notes:

Deep ruby in colour with superb complex aromas. This is a concentrated wine with fig, plum, raspberry, and violet flavours. There is a subtle oak spice on the finish, which is dry and extremely persistent. João Paulo Martins; Vinhos de Portugal 2016; " Tasted in 2015. Very good connection of green and fresh notes of Cabernet, which here feel good and give freshness to the wine, along with a more serious tone of Roriz, resulting very attractive. Very well also in the mouth, elegant, direct and without secrets, with great gastronomic aptitude. A big bet here too sponsored by the Cabernet."

#### Serving suggestions:

Excellent with food or by itself. Will accompany almost any fuller flavoured dishes for example, roasts, barbecue, cheese, Italian and vegetarian gastronomy. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9958 Dry Extract total g/dm³: 36,5 Volatile acidity in acetic acid g/l: 0,57 Total acidity inTH2 g/l: 6,08 Fixed acidity inTH2 g/l: 5,51 PH: 3,52

SO2 (free) & (total) mg/I: 35/128

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

Case dimension: 310x235x340

Standard Pallet (1.0mx1.2m) = 68 cases (12x75cl) = 17 cases /level x 4 levels Europallet (0, 80x1, 20m) = 48 cases (12x75cl) = 12 cases / level x 4 levels

Bottle barcode (EAN13) = 5 600312 190113

Carton barcode (ITF14) (6 x 75cl) = 1 560 031219 011 0 Carton barcode (ITF14) (12 x 75cl) = 2 560 031219 011 7

FCL 1x 20'= 1200 cases (on the floor) / 11 Europallets / 10 standard pallets

Truck 30T = 29 Europallets / 21 standard pallets



# **WINE ENTHUSIAST**

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POINTS

Best Buy

DFJ Vinhos 2017 Pedras do Monte Cabernet Sauvignon-Tinta Roriz Red (Lisboa)

This is a ripe wine, with a smooth texture and bold blackberry flavors. The lifted acidity and grippy tannins have fully integrated with the fruit. Drink now.

- R.V. Published 12/31/2019





