

STORKS LANDING

Shiraz & Castelão | Vinho Regional Lisboa | rose 2016



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco single estate
Grapes: Shiraz 50% , Castelão 50%

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlit. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Intense fruity aromas, mouth watering juiciness, crisp, fresh flavours with hints of strawberries and raspberries.

Serving suggestions:

Created to be the definitive wine match for spicy food.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0

Volume at 20°C g/cm³: 0,9949

Dry Extract total g/dm³: 33,9

Volatile acidity in acetic acid g/l: 0,3

Total acidity inTH2 g/l: 6,00

Fixed acidity inTH2 g/l: 5,72

pH: 3,20

SO2 (free) & (total) mg/l: 38/98

FT.P115.00

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.5 kg (6x75cl)

Case dimension: 330x235x155 - 310x235x340

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

or 68 cases (12 x75cl) – 17 cases/level x 4 levels

or 75 cases (12 x75cl) – 15 cases/level x 5 levels

Euro palete (0.80mx1, 2m) = 125 cases (6x75cl) - 25 cases/level x 5 levels or 48

cases (12x75cl) – 12 cases/level x 4 levels

Bottle bar code (EAN13) = 5600312191585

Cartoon bar code (ITF14): (6 x 75cl): 15600312191582

Cartoon bar code (ITF14): (12 x 75cl): 25600312191589

FCL 1x 20'= 2200 cartoons (on the floor) / 11 Euro pallets / 10 Standard pallets

