

QUINTA DO ROCIO

Vinho Regional Lisboa | red 2013



Winemaker: José Neiva Correia and Lisete Lucas

Country/ Region: Portugal / Estremadura

Terroir: Quinta do Rocio (Single estate)

Grape Varieties: Shiraz, Alicante Bouschet, Touriga Nacional & Tannat (25% of each grape)

Vinification method:

Vinification made by the classic fermentation method at 28°. 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 from Seguin Moreau for 12 months. Ageing in bottle a minimum 12 months after bottling.

Winemaker tasting notes: A great wine, exclusive, the wine for special occasions and exquisite gastronomy. Excellent with a well-cured Portuguese ham from Barrancos or Chaves (Portuguese ham origins) or the Spanish Pata Negra, was also great complement to game, roasted red meats and long matured cheeses.

How to serve: We suggest serving this wine at the temperature of 16-18° C. We recommend also decanting the wine before serving as its unfiltered and gain with a previous breathing for 15 minutes.

ABV at 20°C%: 13,5
Volume at 20°C g/cm³: 0,9956
Dry Extract total g/dm³: 38,0
Volatile acidity in acetic acid g/l: 0,58
Total acidity inTH2 g/l: 6,15
Fixed acidity inTH2 g/l: 5,57
pH: 3,55
SO2 (free) & (total) mg/l: 35/109

Carton of 6 bottles x 75cl (lay down)
Gross weight: 8,7 kg
Case dimension: 310x 255 x 175
Standard pallet (1.0mx1.2m): 128 cases - 16 cases/level x 8 levels
Euro pallet: 96 cases - 12 cases/level x 8 levels
Bottle barcode (EAN13): 560 031219 079 3
Cartoon barcode (ITF14): (6x 75cl): 1 560 031219 079 0