

PORTADA

WINEMAKERS SELECTION

Vinho Regional Lisboa | red 2020 | 12,5%



Winemaker: José Neiva Correia
 Country/ Region: Portugal / Lisboa
 Grape Varieties BLEND: CASTELÃO 25%, CALADOC 25%, SHIRAZ 20%, TINTA RORIZ 15%; TOURIGA NACIONAL 5%, ALICANTE BOUSCHET 5% and CABERNET SAUVIGNON 5%
 Ageing: The wine ages in bottle during 1 month after bottling.

Vinification method: Classic fermentation method made in stainless steel vats, 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.

Winemaker tasting notes: Bright garnet color and aroma of ripe red fruits. In the tasting it is a balanced, fruity, tasty, elegant wine with a long and intense finish. A great wine for everyday pleasure and for any occasion.

Serving suggestions: It's the perfect "happy hour" red wine, a great everyday wine. It's excellent with food or by itself. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, Mediterranean, Vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 15-18°C.

units/carton	Vertical	6x75 cl	12 x 75 cl
closure		Cork / Screw cap	Cork/ Screw cap
Gross weight	kg	7,28	14,4
Carton dimension	mm	335 x 230 x 155	301 x 227 x 324
Pallet STD (1mx1,2m)	cartons	150	68
	Levels x Cartons	5 x 30	4 x 17
Euro pallet (0,8mx 1,2m)	cartons	125	60
	Levels x Cartons	5x25	5x12
Bottle bar code	EAN13	560 0312 19048 9	5600312 190489
Case bar code	ITF14	1560 031219 048 6	25600312 190483
Full FCL 20'= 2500 c6 / 1250 c12 (on the floor) 11 Euro pallet 10 STD pallet			
Alc Vol 12,5% / Density 0,9920 / Dry matter 44,2 / volatile Acidity 0,52 / Fix Acidity 5,48 / pH 3,64 / SO2 free 35 / SO2 Total 83			



ASIAN FOOD PAIRING
GRILLED BEEF TONGUE WITH GARLIC (KUSHIYAKI)

ASIAN FOOD PAIRING
STIR-FRIED STRING BEANS WITH GROUND PORK



ASIAN FOOD PAIRING
GRILLED MINCED CHICKEN SKEWER (YAKITORI TSUKUNE)

ASIAN FOOD PAIRING
CHICKEN LETTUCE WRAP

ASIAN FOOD PAIRING
GRILLED BEEF TONGUE WITH GARLIC (KUSHIYAKI)

ASIAN FOOD PAIRING
STIR-FRIED STRING BEANS WITH GROUND PORK

ASIAN FOOD PAIRING
INDIAN LAMB SEEKH KEBAB



A great everyday wine for family and friends!