

PEDRAS DO MONTE

VINHO REGIONAL LISBOA RED 2011











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. and . Fermentation up to 30° C in the first 2/3, and lowering down to 20º 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.

Serving suggestions:

Excellent with food or by itself. Will accompany almost any fuller flavoured dishes for example, roasts, barbecue, cheese, Italian and vegetarian gastronomy.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9965 Dry Extract total g/dm³: 39.8

Volatile acidity in acetic acid g/l: 0,77

Total acidity inTH2 g/l: 5,78 Fixed acidity inTH2 g/l: 4,81

PH: 3,62

SO2 (free) & (total) mg/l: 38/134

Gross weight: 16,4 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) (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

BRC Global Standards for Food Quality Certification





