PORTADA

Medium Sweet

Vinho Regional Lisboa | red 2016



PORTADA

The New Portugal Bit.

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

Grape Varieties: Blend of Tinta Roriz 25%, Touriga Nacional 20%, Castelão 20%, Caladoc 20% and Alicante Bouschet 15%

Ageing: The wine ages in bottle during 1 month after bottling.



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.

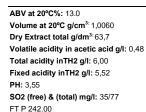


This deep, ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance, very smooth and tasty with notes of matured red fruits, compote of fruits and honey.

Serving suggestions:

It's excellent with food or by itself. Will accompany roasts, barbecue, pasta, Chinese, Indian, Thai, Mexican, vegetarian and cheese dishes. It's great as dessert wine.

We recommend to serve at the temperature of 12-14°C.



Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl) Case dimension: 330x235x155 - 310x235x340

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 17 cases/level x 4 levels

EURO (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Full FCL 20'= 2400 cases (on the floor), 10 STD pallet or 11 Europallets

Bottle barcode (EAN13): 560 031 219 048 9 Cartoon barcode (ITF14): 1 560 031 219 048 6











