

Two Ravens

Vinho Regional Lisboa | red 2014



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Grape Varieties: Cabernet Sauvignon & Touriga Nacional

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 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:

This wine has a delicious full flavour of soft fruits such as raspberries and redcurrants. The wine is made from selected grapes and this is evident from the superb balance between is qualities of smoothness, ripe fruit and youthful freshness.

Serving suggestions:

Excellent with food or by itself it's the perfect day by day wine.

Will accompany, for example, roasts, barbecue, pasta, vegetarian and cheese dishes.

To serve at the temperature 16 – 18°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9966

Dry Extract total g/dm³: 39,3

Volatile acidity in acetic acid g/l: 0,48

Total acidity inTH2 g/l: 5,92

Fixed acidity inTH2 g/l:: 5,32

PH: 3,54

SO2 (free) & (total) mg/l: 38/83

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

Case dimension: 330x235x155 ou 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 bar code: 560 031219 1677

Case bar code(6 x75 xl)/(12x75cl): 15600312191674 / 25600312191671

