

STORKS LANDING

CALADOC; SHIRAZ; CASTELÃO | Vinho Regional Lisboa



Winemaker: JOSÉ NEIVA CORREIA
País / Região: Portugal / LISBOA
Terroir: Quinta de Porto Franco – Alenquer
Castas: CALADOC 60%; SHIRAZ 30%; CASTELÃO 10%

Vinification method:

Stalked with pre-fermentative skin contact. The must is cooled to 15°C and is vacuum filtered with perlites. Fermentation is done with active dry yeasts, with the temperature controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright, with an intense aroma and flavor of strawberry and tropical fruits. With good balance, it is a young, refreshing, very fruity wine that ends in a long, intense and very tasty finish.

Serving suggestions:

Excellent as an appetizer and great complement of soups, salads, seafood dishes, fish, pasta, pizza and white meat. Great with marinade and hot and spicy food.

Serve at a temperature of 8C - 10°C.

ABV at 20°C%: 12.0
Volume at 20°C g/cm³: 0.9932
Dry Extract total g/dm³: 32.0
Volatile acidity in acetic acid g/l: 0.20
Total acidity in TH2 g/l: 5.90
Fixed acidity in TH2 g/l: 5.70
PH: 3.29
SO₂ (free) & (total) mg/l: 42/ 115

Carton of 6 x 75cl
Gross weight: 7.5 kg
Case dimension: 320 x 250 x 310
Standard pallet (1.0mx1.2m) = 150 cases (6x75cl) - 30 cases/level x 5 levels
Euro pallet (0.80mx1, 2m) = 125 cases (6x75cl) - 25 cases/level x 5 levels
FCL 1x 20' = 2500 cartons (on the floor) / 11 Euro pallets / 10 Standard pallets
Código barra garrafa (EAN13) = 5600312191585
Código de barras Caixa (ITF14): 15600312191582