

# CONSENSUS

PINOT NOIR & TOURIGA NACIONAL | Vinho Regional Lisboa | red 2019



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Porto Franco Single Estate | Casal da Madeira single estate  
**Grape Varieties:** Pinot Noir 50% & Touriga Nacional 50%

**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.

Wine is aged in Seguin Moreau French oak barrels of 225 Lt for 18 months. Minimum of 6 months ageing in bottle before consumption.

**Winemaker tasting notes:**

Rich, vibrant and intense fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and elegant with an intense and persistent finish.

**Serving suggestions:** A great wine, ideal with strongly flavoured cheeses or grilled red meats. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,5	Carton of 6 bottles x 75 cl (lay down)
Volume at 20°C g/cm <sup>3</sup> : 0,9951	Gross weight: 8,7 Kg
Dry Extract total g/dm <sup>3</sup> : 36,7	Case dimensions (mm) = 310x255x175
Volatile acidity in acetic acid g/l: 0,49	Pallet Standard (1.0mx1.2m) = 128 cases - 16 cases/level x 8 levels
Total acidity inTH2 g/l: 5,85	Europallet (0.80mx1,2m) = 96 cases - 12 cases/level x 8 levels
Fixed acidity inTH2 g/l: 5,64	Bottle bar code (EAN13) = 560 031219 010.6
PH: 3,61	Carton bar code (ITF14) = 1 560 031219 010.3
SO2 (free) & (total) mg/l: 32/80	FCL 1x 20' = 2000 cartons (on the floor)/ 11 Europallets/10 STD Pallet

