PORTADA

LOTE DFJ
Vinho Regional Lisboa | red 2021

\Winemaker: **José Neiva Correia**
Country/ Region: **Portugal / Lisboa**
Grape Varieties: Castelão 30%, Tinta Roriz 25%, Caladoc 25%, Touriga Nacional 15%, and Pinot Noir 5%

Vinification method:
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30º 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.

Winemaker tasting notes:
That's your everyday wine. Medium body, light alcohol volume, ruby bright colour, with red matured fruit flavours. Smooth, tasty and easy to drink, with an elegant, intense and long pleasant finish in the tasting.

Serving suggestions:
It's excellent with food or by itself. Perfect for events, parties, to complement red meat dishes, roasts, barbecue, poultry, spicy and hot food, game, Vegetarian, Mediterranean, Portuguese, Italian and Asian gastronomies cod fish, salmon and cheese dishes. We recommend to serve at the temperature of 14-16ºC.

ABV at 20ºC%: 12%
Volume at 20ºC g/cm^3: 0.9993
Dry Extract total g/dm^3: 44.4
Volatile acidity in acetic acid g/l: 0.46
Total acidity inTH2 g/l: 5.40
Fixed acidity inTH2 g/l:
PH: 3.53
SO2 (free) & (total) mg/l: 42/ 80
L21077

Case 12 bottles x 75 cl
Gross weight: 14.40 kg
Case dimension (mm): H 323 x W 305 x L 231
Pallet Standard (1.0mx1.2m) = 85 cases | 17 cases/ level x 5 levels
Euro pallet (0,80m x1.20m) = 60 cases | 12 cases/level x 5 levels
Bottle bar code (EAN13): 560 0312 19259 9
Case bar code (ITF14): 2 560 0312 19259 3
Full FCL 20'= 1250 cases 12 (on the floor) / 11 Euro pallets / 10 Standard pallets

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