## **ESCADA**























CATHAY

SILVER 2022 HK IWSC

SIAN FOOD PAIRING

HAI GREEN CHICKEN CURRY



CATHAY

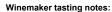
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Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, 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.



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



A great wine, ideal with strongly flavoured cheeses and all the gastronomy with red meat and grilled fish, such as salmon and cod fish.

We recommend to serve at the temperature of 16-18°C.











ABV at 20°C%: 12,5 Volume at 20°C g/cm3: 1,0003 Dry Extract total g/dm3: 49,1 Volatile acidity in acetic acid g/l: 0,46 Total acidity inTH2 g/l: 6,00 Fixed acidity inTH2 g/l: 5,42 pH: 3.48

SO2 (free) & (total) mg/l: 38/86 FT.P148.00

Carton 12 x 75 cl Gross weight (kg): 16.1

Case dimensions: H 31.0 W 33.3 L 25.1 (cm)

Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels

Bottle barcode (EAN13): 560 0312 19188 2 Case barcode (ITF14): 2 560 0312 19188 6

FCL 1x20' = 1100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets

Truck 30T = 28 Euro pallets / 20 Standard Pallets













