

FAT DUCK

Vinho Regional Lisboa | red 2016



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 20%, Castelão 10%, Caladoc 20%, Alicante Bouschet 20%, Shiraz 20%; Cabernet Sauvignon 10%

Ageing: The wine ages in bottle during 1 month after bottling.

Vinification method:

Classic fermentation method made in stainless steel vats, 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.

Winemaker tasting notes:

This deep ruby red, full-bodied wine has berry fruit flavours and a beautiful balance. It's fruity, tasty, and very pleasant and elegant.

Serving suggestions:

It's the perfect "happy hour" red wine, a great everyday wine. It's excellent with food or by itself. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9990

Dry Extract total g/dm³: 44,9

Volatile acidity in acetic acid g/l: 0,46

Total acidity inTH2 g/l: 6,38

Fixed acidity inTH2 g/l: 5,92

PH: 3,41

SO2 (free) & (total) mg/l: 38/109

Gross weight / kg: 7.28 kg (6x75cl)

Case dimension / mm/ H x W x L: 154x330x230

Pallet Standard (1.0mx1.2m): 135 cases / 15 cases/level x 9 levels

Euro pallet (0.80mx1.2m): 96 cases (6x75cl) / 12 cases/level x 8 levels

Full FCL 20' on the floor = 2500 cases of 6

Full FCL 20' = 10 STD pallet | 11 Euro pallets

Código barra garrafa (EAN13) = 560 0312 19230 8

Código barra caixa (ITF14) = 1560 0312 19230 5

