

# CASA DO LAGO

Vinho Regional Lisboa | red 2021



**Winemaker:** JOSÉ NEIVA CORREIA

**Country / Region:** PORTUGAL / LISBOA

**Terroir:** DFJ VINHOS SINGLE ESTATES

**Castas:** SHIRAZ 20%; CALADOC 20%; ALICANTE BOUSCHET 15%; TINTA RORIZ 15%; CASTELÃO 15%  
TANNAT 5%; TOURIGA NACIONAL 5%; CABERNET SAUVIGNON 5%

#### Vinification method:

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. Wine is aged in French of Allier new oak barrels of 225 Lt for 3 months.

#### Winemaker tasting notes:

Bright ruby colour, and a fruity aroma with a touch of violets. In the tasting it's smooth, showing a delicious ripe red fruits flavour with notes of spices. The finish is intense, persistent and very pleasant.

#### Serving suggestions:

Excellent by itself or as complement of pasta, meat, vegetarian and cheese dishes.  
We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,5  
Volume at 20°C g/cm<sup>3</sup>: 0.9993  
Dry Extract total g/dm<sup>3</sup>: 44.9  
Volatile acidity in acetic acid g/l: 0,52  
Total acidity in TH2 g/l: 6,00  
PH: 3,60  
SO2 (free) & (total) mg/l: 32/99

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)  
Case dimension: 330x235x155 or 310x235x340  
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)  
15 cases/level x 9 levels or 17 cases/level x 4 levels  
Euro Pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)  
12 cases/level x 8 levels or 12 cases/level x 4 levels  
Full FCL 20' = 2400 cases (on the floor), 10 STD pallet or 11 Euro-pallets  
Bottle Bar code (EAN13): 560 0312 19063 2  
Case Bar Code (ITF14): (6x 75cl): 1 560 0312 19063 9  
Case Bar Code (ITF14): (12 x 75cl): 2 560 0312 19063 6  
FCL 1x20' = 2450 cases 6 or 1200 cases 12 / 11 Euro-pallets / 10 Standard pallets



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The New Portugal

