

PORTADA

WINEMAKERS SELECTION | Vinho Regional Lisboa | rose 2023



Winemaker: José Neiva Correia

Country / Region: Portugal / LISBOA

Grapes: Castelão 40%; Caladoc 40%; Shiraz 10%; Tinta Roriz 10%

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Bright, perfumed, with notes of apple and red matured fruits. Very tasty, refreshing, elegant, soft, great for everyday consumption.

Serving suggestions:

Excellent as aperitif and very good complement of salads, dishes with vinegar, soups, pasta, sushi, and all the vegetarian and spiced gastronomies such as Mexican, Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0

Volume at 20°C g/cm³: 0,995

Dry Extract total g/dm³: 33,6

Volatile acidity in acetic acid g/l: 0,54

Total acidity in TH2 g/l: 5,70

Fixed acidity in TH2 g/l: 5,45

PH: 3,18

SO2 (free) & (total) mg/l: 48/195

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

Case dimension: 330x235x155 - 310x235x340

Standard Pallet (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' = on the floor / 2400 c6 or 1200 c12; 10 STD pallets or 11 Europallet

Bottle barcode: (EAN13) 560 0312 19119 6

Case barcode (ITF14) (6x 75cl): 1 560 0312 19119 3

Case barcode (ITF14) (12 x 75cl): 2 560 0312 19119 0



ASIAN FOOD PAIRING
INDIAN CHICKEN CURRY



ASIAN FOOD PAIRING
VIET SPRING ROLL



ASIAN FOOD PAIRING
PAD THAI



ASIAN FOOD PAIRING
STUFFED CRAB CLAW



ASIAN FOOD PAIRING
IN KATSUDON

