

CASA DO LAGO

VINHO REGIONAL LISBOA | ROSE BLEND 2024



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Terroir: Quinta do Casal da Madeira – Torres Vedras / Quinta de Porto Franco - Alenquer

Grapes: TINTA RORIZ 5%, CASTELÃO 20%, SHIRAZ 20%, CALADOC 50% and PINOT NOIR 5%

Vinification method:

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

Winemaker tasting notes:

Brilliant, fragrant, with notes of apple, strawberries, cherries and ripe red fruits. The taste is delicious, refreshing, with a long, intense and elegant finish.

Serving suggestions:

Great as an aperitif; it complements very well salads, soups, pasta, sushi, and all kinds of vegetarian and very spicy cuisine like Indian, Chinese, Thai and Mexican. Serve at 8C - 10C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9910

Dry Extract total g/dm³: 24,2

Volatile acidity in acetic acid g/l: 0,42

Total acidity in TH2 g/l: 6,00

Fixed acidity in TH2 g/l: 5,60

pH: 3,19

SO₂ (free) & (total) mg/l: 34/121

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 7.6 kg (6x75cl)

Case dimension: 330x235x155 - 310x235x340

Pallet Standard (1.0mx1.2m) = 135 cases (6x75cl) - 15 Cases /level x 9 levels

Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 Cases/level x 8 levels

Bottle bar code (EAN13) = 560 031219 055 7

Carton bar code (ITF14) = 1 560 031219 055 4

FCL 1x 20' = 2450 cases (on the floor) / 11 Euro pallets / 10 Standard Pallets

Truck 30T = 29 Euro pallets / 21 Standard Pallets

