

FAT DUCK

Medium Sweet

Vinho Regional Lisboa | red 2018



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 30%, Castelão 25%, Caladoc 25%, Alicante Bouschet 15%, Cabernet Sauvignon 5%

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

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.

Winemaker tasting notes:

This deep, ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance, very smooth and tasty with notes of matured red fruits, compote of fruits and honey.

Serving suggestions:

It's excellent with food or by itself. Will accompany roasts, barbecue, pasta, Chinese, Indian, Thai, Mexican, vegetarian and cheese dishes. It's great as dessert wine.

We recommend to serve at the temperature of 12-14°C.

ABV at 20°C%: 12.0

Volume at 20°C g/cm³: 1,0070

Dry Extract total g/dm³: 64,2

Volatile acidity in acetic acid g/l: 0,43

Total acidity in TH2 g/l: 5,78

Fixed acidity in TH2 g/l: 5,35

PH: 3,47

SO2 (free) & (total) mg/l: 29/90

FT P 242.00

