

# STORKS LANDING

Vinho Regional Lisboa rose



Winemaker: JOSÉ NEIVA CORREIA  
País / Região: Portugal / LISBOA  
Terroir: Quinta de Porto Franco – Alenquer  
Castas: CASTELÃO 20%, SHIRAZ 20%, CALADOC 50%, PINOT NOIR 5% e TINTA RORIZ 5%.

#### Vinification method:

Stalked with pre-fermentative skin contact. The must is cooled to 15°C and is vacuum filtered with perlites. Fermentation is done with active dry yeasts, with the temperature controlled between 16°C and 18°C.

#### Winemaker tasting notes:

Bright, with an intense aroma and flavor of strawberry and tropical fruits. With good balance, it is a young, refreshing, very fruity wine that ends in a long, intense and very tasty finish.

#### Serving suggestions:

Excellent as an appetizer and great complement of soups, salads, seafood dishes, fish, pasta, pizza and white meat. Great with marinade and hot and spicy food.

Serve at a temperature of 8°C - 10°C.

ABV at 20°C%: 12.0  
Volume at 20°C g/cm<sup>3</sup>: 0.9932  
Dry Extract total g/dm<sup>3</sup>: 32.0  
Volatile acidity in acetic acid g/l: 0.20  
Total acidity in TH2 g/l: 5.90  
Fixed acidity in TH2 g/l: 5.70  
PH: 3.29  
SO<sub>2</sub> (free) & (total) mg/l: 42/ 115

Carton 6 x 75cl (Vertical)  
Gross weight: 7.15 Kg  
Case dimension: 305x237x158  
Euro palett (0.80mx1, 2m) = 125 cases (6x75cl) - 25 cases/level x 5 levels = 915 kg  
FCL 1x 20' = 2500 cartons (on the floor) / 11 Euro pallets / 10 Standard pallets  
Código barra garrafa (EAN13) = 5600312191585  
Código de barras Caixa (ITF14): 15600312191582

