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 15ºC and is vacuum filtered with perlites. Fermentation is done with active dry yeasts, with the temperature controlled between 16ºC and 18ºC.

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 8C - 10ºC.

ABV at 20ºC%: 12.0
Volume at 20ºC g/cm^{3}: 0.9932
Dry Extract total g/dm^{3}: 32.0
Volatile acidity in acetic acid g/l: 0.20
Total acidity inTH2 g/l: 5.90
Fixed acidity inTH2 g/l: 5.70
PH: 3.29
SO2 (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

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070-681 VILA CHÃ DE OURIQUE; PORTUGAL
T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 13 de outubro de 2026