CORETO

Vinho Regional Lisboa | red 2023



Winemaker: **José Neiva Correia**
Country/ Region: **Portugal / Lisboa**
Grape Varieties: Blend of **Caladoc 40%, Shiraz 20%; Tinta Roriz 15%; Alicante Bouschet 10%, Castelão 10%, Tannat 5%**

Vinification method:
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30º C in the first 2/3, and lowering down to 20º 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:
Coreto could be easily your day by day favourite wine. It has a medium deep body, not high level alcohol volume, ruby colour, has berry fruit flavours, it was smooth, really tasty and easy to drink, with an elegant and intense finish in the tasting.

Serving suggestions:
It's excellent with food or by itself. Will accompany, for example, red meat dishes, roasts, barbecue, vegetarian, Italian and Asian gastronomy and cheese dishes. We recommend to serve at the temperature of 16-18ºC.

ABV at 20ºC%: 11,0
Volume at 20ºC g/cm^{3}: 0.9980
Dry Extract total g/dm^{3}: 38,0
Volatile acidity in acetic acid g/l: 0,37
Total acidity inTH2 g/l: 6,38
PH: 3,11
SO2 (free) & (total) mg/l: 42/115

units/carton	vertical	6x75 cl	12 x 75 cl
closure		screw cap	screw cap
Gross weight	kg	7,28	14,4
Carton dimension	mm	335 x 230 x 155	301 x 227 x 324
Pallet STD (1mx1,2m)	cartons levels x cartons	150 5 x 30	68 4 x 17
Pallet Euro (0,8mx 1,2m)	cartons levels x cartons	125 5x25	60 5x12
Bottle bar code	EAN13	560 0312 19054 0	560 0312 19054 0
Case bar code	ITF14	1560 031219 054 7	2 560 0312 19054 4
Full FCL 20'= 2500 c6 / 1250 c12 (on the floor) | 11 Euro pallet | 10 STD pallet			

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88 PTS.
CORETO LISBOA 2023
Peppery, with both dark and red fruit. The palate is broad and stylish, showing a sweet-edged tone. Drink now.

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