PORTADA

WINEMAKERS SELECTION | Vinho Regional Lisboa | **rose 2025**



Winemaker: José Neiva Correia
Country / Region: Portugal / LISBOA
Terroir: DFJ Vinhos Single Estates
Grapes: Castelão 40%; Caladoc 40%; Shiraz 10%; Tinta Roriz 10%

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

Winemaker tasting notes:
Bright, perfumed, with notes of apple and red matured fruits. Very tasty, refreshing, elegant, soft, great for everyday consumption.

Serving suggestions:
Excellent as aperitif and very good complement of salads, dishes with vinegar, soups, pasta, sushi, and all the vegetarian and spiced gastronomies such as Mexican, Indian, Chinese and Thai. We recommend to serve at the temperature of 8-10ºC.

ABV at 20ºC%: 12,5	Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)
Volume at 20ºC g/cm$^{3T:}$ 0.9917	Case dimension: 330x235x155 - 310x235x340
Dry Extract total g/dm$^{3:}$ 26,8	Standard Pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)
Volatile acidity in acetic acid g/l: 0,29	15 cases/level x 9 levels or 17 cases/level x 4 levels
Total acidity inTH2 g/l: 6,45	Euro pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)
Fixed acidity inTH2 g/l: 6,02	12 cases/level x 8 levels or 12 cases/level x 4 levels
PH: 3,16	Full FCL 20'= on the floor / 2400 c6 or 1200 c12; 10 STD pallets or 11 Europallet
SO2 (free) & (total) mg/l: 35/154	Bottle barcode: (EAN13) 560 0312 19119 6
	Case barcode (ITF14) (6x 75cl): 1 560 0312 19119 3
	Case barcode (ITF14) (12 x 75cl): 2 560 0312 19119 0

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