

ESCADA

Reserva

Vinho Regional Lisboa | red 2015



Winemaker: José Nelva Correia
 Country / Region: Portugal / Alenquer
 Terroir: Quinta de Porto Franco Single Estate
 Grape Varieties: Touriga Nacional 100%

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.

Ageing

Wine is aged in Seguin Moreau new oak barrels of 225 Lt for 14 months. Aged 2 months in bottle before 1st presentation to the consumers

Serving suggestions:

A great wine, ideal with strongly flavoured cheeses or grilled red meats at the temperature of 16°C – 18°C.

ABV at 20°C%: 13,0
 Volume at 20°C g/cm³: 0,9968
 Dry Extract total g/dm³: 39,1
 Volatile acidity in acetic acid g/l: 0,59
 Total acidity inTH2 g/l: 5,92
 Fixed acidity inTH2 g/l: 5,33
 PH: 3,53
 SO2 (free) & (total) mg/l: 35/125

Carton 12 x 75 cl
 Gross weight (kg) carton / euro-pallet / standard pallet: 16,1 / 840 / 1170
 Case dimensions (cm): H 31,0 W 33,3 L 25,1 (cm)
 Pallet Standard (1,0mx1,2m x 1,8 m): 70 cases - 14 cases/level x 5 levels
 Euro-pallet (0,8mx1,2m x 1,8 m): 50 cases - 10 cases/level x 5 levels
 Bottle barcode (EAN13): 5600312192063
 Carton barcode (ITF14): (12 x 75cl): 25600312192067
 FCL 1x20' = 1100 cases (estiva) / 11 Euro pallets / 10 Standard Pallets
 Truck 30T = 28 Euro pallets / 20 Standard Pallets

