



CASABEL LISBOA RED 2022

CLASSIFICATION |

IG Lisboa

TYPE |

Red

VINTAGE |

2022

CLIMATE |

Atlantic.

VARIETIES |

Castelão, Aragonez and Touriga Nacional.

VINIFICATION |

Grapes are hand-picked. They are completely destemmed and slightly crushed, then transferred into stainless steel vats. The must undergoes fermentation under controlled temperature of (25°-27°C), during 10 days.

BOTTLING |

After 4 months of ageing in a French oak barrel, followed by stage in bottle.

COLOUR |

Lively red colour.

AROMA |

Fruity aroma and well structured.

TASTING NOTES | With a soft finish, it is very easy to drink.

CONSUMPTION NOTES |

May be drunk immediately or within 5 years.

DRINKING SUGGESTIONS | Goes very well with fish, meat and pasta. To be served at 16°-18°C.

ANALYSIS |

Alcohol content - 13%

Total acidity - 5,80 g/L tartaric acid

pH - 3,56

Sugar - 3,2 g/L

Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

0,750 L

EAN bottle | 560 2507 020 519

ITF box | 560 2507 050 387

Nº Bottles / Case | 6

Nº Cases / Pallet | 100

Nº Rows / Pallet | 4

Nº Cases / Rows | 25

BOTTLE STOPPER |

Cork



ASIA WINE CHALLENGE
2023 - GOLD



AWC VIENNA
GOLD MEDAL 2021



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