



TERRA DE LOBOS

TEJO REGIONAL WINE | RED 2014

Owned by: the Lobo de Vasconcelos family

Winemaker: Joana Silva Lopes

Terroir: sandy loam

Varieties: 70% Castelão, 30% Cabernet Sauvignon

Country / Region / Sub-region: Portugal / Tejo / Almeirim

Climate: mild Mediterranean

Alcohol: 13,5 %

Vinification process:

Fermentation takes place in stainless steel vats with rigorous temperature monitoring.

Tasting notes:

Deep garnet color. In the nose it is floral, with a pleasant aroma of ripe berries and spices. On the palate, a smooth, fruity, rich, complex flavor, with a long velvety finish.

Food matching/pairing:

Ideal with meat, cheeses, and pasta. Recommended serving temperature 16° C – 18° C.

Box of 12 bottles x 75 cl (Vertical)

Box of 6 bottles x 75 cl (Vertical)

Brute weight: 15.5 kg (12 x 75 cl)

7.75 kg (6 x 75 cl)

Box size (h/w /d) in mm: 335 x 310 x 245

153 x 330 x 229

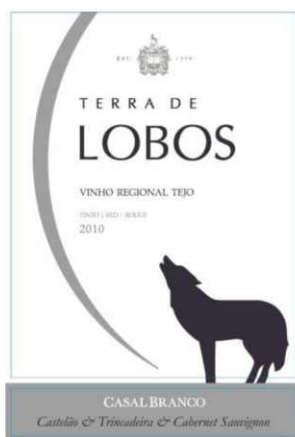
Standard palette (1.0 m x 1.2 m): 14 boxes x 5 layers = 70 boxes

Euro palette: (0.80 m x 1.2 m): 12 boxes x 5 layers = 60 boxes

Bottle bar code (EAN13) = 560 2424 000045

Box bar code for boxes of 12 bottles (ITF14) = 1 560 2424 641450

Box bar code for boxes of 6 bottles (ITF14) = 1 560 2424 000042



www.casalbranco.com

Quinta do Casal Branco 2080-362 Almeirim (Portugal) | Tel +351 243 592 412 Fax +351 243 593 078 | info@casalbranco.com