

ALTA CORTE

CALADOC; TINTA RORIZ | Vinho Regional Lisboa | red 2012



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco
Grape Varieties: Caladoc & Tinta RORIZ

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. Wine is aged in French of Allier new oak barrels from Seguin Moreau an average of 225 Lt for 2 months.

Winemaker tasting notes:

With a well-defined garnet colour, it has enticing aromas; along with a full body and many and different flavours, we find figs, cherries, and apricot; these are complemented by subtle vanilla from oak ageing.

Serving suggestions:

A pleasure as an aperitif for special family or social events, or as accompany of red meat, game and strong cheeses. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12.5
Volume at 20°C g/cm3: 0,9963
Dry Extract total g/dm3: 38,5
Volatile acidity in acetic acid g/l: 0,58
Total acidity in TH2 g/l: 5,62
Fixed acidity in TH2 g/l: 4,89
pH: 3,60
SO2 (free) & (total) mg/l: 32/99

Gross weight: 15.2 kg (12x75cl)
Case dimension (mm): 310x240x340
Standard pallet (1.0mx1.2m): 68 cases - 17 cases/level x 4 levels
Euro pallet: 48 cases - 12 cases/level x 4 levels
Bottle bar code: 560 031219 045 8
Case barcode: (12 x 75cl): 2 560 031219 045 2
FCL 1x20' = on the floor / 1200 c12 or 11 Euro pallets or 10 Standard pallets



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

87 points

DFJ Vinhos 2012 Alta Corte Red (Lisboa)

A blend of Caladoc and Tinta RORIZ, this wine epitomizes the unusual mixes found in DFJ wines. It also shows how successful they can be with a dark-colored, brooding wine packed with ripe cherry fruits and sweet tannins. Acidity at the end pairs with spice from the wood aging. Drink now.

— R.V. Published 6/1/2015

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