

FORTE DO BECO

Castelão | Vinho Regional Península de Setúbal | red 2013



Winemaker: José Neiva Correia
Country/ Region: Portugal / Península de Setúbal
Grape Varieties: Castelão 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. Wine is aged in French of Allier oak barrels of 225 Lt for 3 months.

Winemaker tasting notes:

With an excellent intense ruby color, this wine is full of character and flavor. The palate shows delicious ripe but mature fruit with distinctive forest fruit aromas and hint of oak-spice cassis. It has a smooth, full body with a good firm structure and very persistent, dry soft finish.

Serving suggestions:

Excellent with or without, food, particularly recommended with meat, pasta, cheese and any full flavoured dishes..
We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0
Volume at 20°C g/cm3: 0,9937
Dry Extract total g/dm3: 31,5
Volatile acidity in acetic acid g/l: 0,54
Total acidity inTH2 g/l: 4,80
Fixed acidity inTH2 g/l: 4,13
pH: 3,71
SO2 (free) & (total) mg/l: 35/86
FT P051 00

Carton of 12 bottles x 75cl (vertical)
Gross weight: 15.2 kgs (12x75cl)
Case dimension (mm): 310x235x340
Standard pallet (1.0mx1.2m): 68 Cases (12x75cl) - 17 cases/level x 4 levels
EURO (0.8mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle barcode (EAN13): 50 14313 701 115
Cartoon bar code (ITF14): 050 14313 701 276
FCL 1x20' = 1300 cartons (on the floor) / 11 Euro Pallets / 10 Pallets Standard

