

# ALTA CORTE

CALADOC; TINTA RORIZ | Vinho Regional Lisboa | red 2014

  
DFJ VINHOS  
*The New Portugal*



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/cm<sup>3</sup>: 0,9978  
Dry Extract total g/dm<sup>3</sup>: 41,8  
Volatile acidity in acetic acid g/l: 0,53  
Total acidity in TH2 g/l: 5,62  
Fixed acidity in TH2 g/l: 4,95  
pH: 3,50  
SO<sub>2</sub> (free) & (total) mg/l: 32/125

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

