



## **GRAND'ARTE** TRINCADEIRA VINHO REGIONAL RIBATEJANO RED 2006

Winemaker: José Neiva Correia Country/ Region: Portugal / Ribatejo Grape Varieties: Trincadeira 100%

## Vinification method:

Classic fermentation method, involving selective extractive enzymes, which are compatible with the active 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, from the best origins, for 6 months.

## Winemaker tasting notes:

Deeply coloured, aromas are intense and complex. The palate is full bodied with concentrated fruit balanced by rich tannins. Ripe blackberry flavour is complemented by dried fruit and spice notes together with vanilla from short oak ageing.

Carton of 6 bottles x 75 cl (lav down)

Case dimensions (mm) = 310x260x180

Bottle bar code (EAN13) = 5 600312 191219

Carton bar code (ITF14) = 1 560 031219 121 6

Gross weight: 8,8 kgs (6x75cl)

Serving suggestions: Excellent by food or by itself. Try with red meat, aame and cheese dishes.

## ABV at 20°C%: 13,0

Volume at 20°C g/cm<sup>3</sup>: 0,9930 Dry Extract total g/dm<sup>3</sup>: 30,5 Volatile acidity in acetic acid g/l: 0,65 Total acidity inTH2 g/l: 5,78 Fixed acidity inTH2 g/l: 4,97 PH: 3,60 SO2 (free) & (total) mg/l: 35/93 FT P030.00

BRC Global Standards for Food Quality Certification





Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels

FCL 1x 20'= 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels

