



DFJ VINHOS

ALTA CORTE

VINHO REGIONAL LISBOA RED 2010



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. and . 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 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 event, or as accompany of red meat, game and strong cheeses. Pleasant served at a temperature of 15°C-17°C.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9967
Dry Extract total g/dm³: 39,7
Volatile acidity in acetic acid g/l: 0,62
Total acidity inTH2 g/l: 5,70
Fixed acidity inTH2 g/l: 4,92
pH: 3,58
SO2 (free) & (total) mg/l: 32/109
FT.P102.00

Gross weight: 16.4 kg (12x75cl)
Case dimension: 310x235x340
Standard pallet (1.0mx1.2m): 68 cases (12x75cl) - 17 cases/level x 4 levels
Euro pallet: 48 cases (12x75cl) - 12 cases/level x 4 levels
Bottle bar code: 560 031219 045 8
Case bar code: (12 x 75cl): 2 560 031219 045 2
FCL 1x20' = 1200 cartoons (12x75cl) / 11 Euro pallets / 10 Standard pallets



BRC Global Standards for
Food Quality Certification



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