

# FORTE DO BECO

Castelão | Vinho Regional Península de Setúbal | red 2014



**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%: 14,0  
Volume at 20°C g/cm3: 0,9924  
Dry Extract total g/dm3: 31,0  
Volatile acidity in acetic acid g/l: 0,54  
Total acidity inTH2 g/l: 4,88  
Fixed acidity inTH2 g/l: 4,20  
pH: 3,77  
SO2 (free) & (total) mg/l: 40/90  
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

## WINEENTHUSIAST

**88**  
POINTS  
**Best Buy**

DFJ Vinhos 2014 Fonte do Beco Castelão (Península de Setúbal)

This wine has weight and considerable richness. Spice and an attractive perfume meld with the blackberry fruits and juicy acidity. The Castelão grape is at home in this region, which shows in the sense of terroir in this bold wine. Drink now.

— R.V. Published 10/1/2017

