

GRAND'ARTE

Alicante Bouschet

Alicante Bouschet | Vinho Regional Lisboa | red 2014



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Lisboa
Terroir: Quinta de Porto Franco
Grape Varieties: Alicante Bouschet 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:

Dark almost bright black colour, with an intense fruited aroma to matured blackberries. Powerful, deep full body, deep structured, but smooth and velvety, combining well the matured fruit and the oak the 3 months ageing. Tasty, elegant, with some complexity, long and intense.

Serving suggestions:

A pleasure as aperitif, with tapas and snacks, or as accompany of red meat, risotto, paella, pasta, pizza, vegetarian, curry and other spicy food and dry cheese dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,5

Volume at 20°C g/cm³: 0,9956

Dry Extract total g/dm³: 37,2

Volatile acidity in acetic acid g/l: 0,55

Total acidity inTH2 g/l: 6,00

Fixed acidity inTH2 g/l: 5,45

pH: 3,57

SO2 (free) & (total) mg/l: 32/93

FT.P045.00



WINE ENTHUSIAST

90 POINTS
Best Buy

DFJ Vinhos 2014 Grand'Arte Alicante Bouschet (Lisboa)

While Alicante Bouschet is probably more at home in the Alentejo, this wine from the coastal Lisboa region still has much of the dark color, solid, dry tannins and intensely juicy wild-berry fruits. It is ready to drink.

— R.V. Published 10/1/2017

