

BIGODE "Classic"

Vinho Regional Lisboa | red 2016



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 15%, Touriga Nacional 15%, Castelão 20%, Caladoc 20%, Alicante Bouschet 15%, Cabernet Sauvignon 10% and Pinot Noir 5%

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.

Winemaker tasting notes:

Brilliant, with aroma to red fruits, dark ruby color. In the mouth it is fruity, soft, easy to drink and very tasty, with an elegant, intense and persistent finish.

Serving suggestions:

Excellent if taken as an aperitif, at parties, but also perfect to accompany roasts, barbecues, Italian, Mexican, Indian, vegetarian gastronomies and dry cheeses. Serve at 15 - 18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9988

Dry Extract total g/dm³: 44,9

Volatile acidity in acetic acid g/l: 0,48

Total acidity in TH2 g/l: 6,08

Fixed acidity in TH2 g/l: 5,62

PH: 3,56

SO2 (free) & (total) mg/l: 40/93



THE BEST PAIRING