

ALUADO

Alicante Bouschet

Alicante Bouschet | Vinho Regional Lisboa | red 2021



Winemaker: José Neiva Correia
Country/ Region: Portugal/ Lisboa
Terroir: DFJ VINHOS single estates
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.

Winemaker tasting notes:

Dark almost bright black colour, this is a dense and firm wine. It has rich plum and berry flavors that are dark as well as juicy. Powerful, deep full body and structured, but smooth and velvety. Tasty, delicious, elegant, with long and intense finish and refreshing acidity.

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 15-18°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 1.0012
Dry Extract total g/dm³: 50.4
Volatile acidity in acetic acid g/l: 0.66
Total acidity inTH2 g/l: 6.30
Fixed acidity inTH2 g/l: 5.70
pH: 3,55
SO2 (free) & (total) mg/l: 48/80

Carton 12 x 75 cl
Gross weight (kg) carton / euro-pallet / standard pallet: 16.4 / 840 / 1170
Case dimensions (cm): 34x25x32
Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels
Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels
FCL 1x20' = 1100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets