







DFJ CALADOC & ALICANTE BOUSCHET VINHO REGIONAL LISBOA RED 2008













Winemaker: José Neiva Correia Country: Portugal / Region: Lisboa Terroir: Quinta de Porto Franco

Grape Varieties: Caladoc 50% and Alicante Bouschet 50%

Vinification method / Ageing:

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 20º 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 from Seguin Moreau for 5 months and more 6 months in bottle after bottled.

Winemaker tasting notes: Two unusual varieties combine to produce a unique wine. Deep colour, intense damson and spice flavours with a long smooth finish.

Serving suggestions: Excellent with food or by itself. Try with meat, pasta, vegetarian and cheese dishes.

ABV at 20°C%: 13,5 Volume at 20°C g/cm³: 0,9940 Dry Extract total g/dm³: 34,1 Volatile acidity in acetic acid g/I: 0,43 Total acidity inTH2 g/l: 6,82 Fixed acidity inTH2 g/I: 6,28 **pH**: 3,50

SO2 (free) & (total) mg/l: 35/83

FT.P044.00

Carton of 6 bottles x 75 cl (lay down) Gross weight: 8,7 kg (6x75cl) Case dimension / cm: 310x255x175

Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels **Euro pallet (0.80mx1,2m) =** 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle bar code (EAN13) = 560 031219 126 4 Carton bar code (ITF14) = 1 560 031219 126 1

FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Truck 30T / 24T = 27 euro pallets / 20 Standard pallets

BRC Global Standards for Food Quality Certification



