

Winemaker: José Neiva Correia

Terroir: Quinta de Porto Franco

Country: Portugal / Region: Lisboa

**Grape Varieties:** Pinot Noir 50% and Alfrocheiro 50%















## Vinification method:

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 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 from Seguin Moreau for 5 months.

## Winemaker tasting notes:

An unusual blend of varieties combine to produce a unique wine. Deep colour, intense matured red fruits, smoke 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%: 13,0 Volume at 20°C g/cm³: 0,9955 Dry Extract total g/dm³: 36,5 Volatile acidity in acetic acid g/l: 0,67 Total acidity inTH2 g/l: 6,08

Total acidity inTH2 g/l: 6,08 Fixed acidity inTH2 g/l: 5,24

**PH:** 3,81

**SO2** (free) & (total) mg/l: 26/77

FT.P033.00

Carton of 6 bottles x 75 cl (lay down) Gross weight: 8,7 kgs (6x75cl) Case dimension / cm: 310x25x175

**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 127 1 **Carton bar code (ITF14) =** 1 560 031219 127 8

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

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





