

Grand'ArteSpecial Selection

Touriga Nacional | Vinho Regional Lisboa | red 2007



Winemaker: José Neiva Correia Country: Portugal / Region: Lisboa Terroir: Quinta de Porto Franco Grape Varieties: Touriga Nacional 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 12 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 great wine for special occasions. A pleasure as aperitif, or as complement of red meat dishes, game, risotto and dry cheeses. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,5
Volume at 20°C g/cm³: 0,9936
Dry Extract total g/dm³: 32,3
Volatile acidity in acetic acid g/l: 0,68
Total acidity inTH2 g/l: 5,85
Fixed acidity inTH2 g/l: 5,00
PH: 3,77
SO2 (free) & (total) mg/l: 29/70

FT.P031.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,7 kgs (6x75cl)
Case dimensions (mm) = 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 006 9
Carton bar code (ITF14) = 1 560 031219 006 6

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

WINO-BOJNICE

2012
GOLD



















WINE ENTHUSIAST.

92 points

DFJ Vinhos 2007 Grand'Arte Special Selection Touriga Nacional (Lisboa)

An impressive and elegant wine. It has a delicious line of juicy red and black berry fruits, powered with a fine balance of acidity and firm, chunky tannins. With good potential, give the wine 3–4 years. — R.V.

Published 12/15/2010

BEST BUY



