GRAND'ARTE















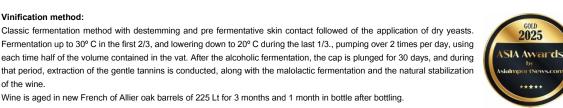


WINE ENTHUSIAST 90 POINTS **Best Buy**

DFJ Vinhos 2022 Grand'Arte Pinot Noir (Lisboa)

This is an intensely aromatic wine, piled high with black cherry flavors. The palate, full and round, offers richness and structure. Drink from 2026.

R.V. Published 4/1/2025





of the wine.

GRAND'ARTE

PINOT NOIR

Brilliant ruby colour, rich fruit aroma with intriguing notes of chocolate, green tea and dates. On the pallet it has power and structure but is, at the same time, fruity with ripe blackberry and cedar flavours standing out. A delicious, complex wine with a long, smooth finish.

Wine is aged in new French of Allier oak barrels of 225 Lt for 3 months and 1 month in bottle after bottling.



Excellent as an aperitif and with tapas, great as a complement to roasts, all poultry dishes, stews, cheeses and Portuguesestyle cod. We recommend serving at a temperature of 14-16°C.







ABV at 20°C%: 13..0 Volume at 20°C g/cm3: 0.9968 Dry Extract total g/dm3: 39,8 Volatile acidity in acetic acid g/l: 0,52 Total acidity inTH2 q/l: 6,22 Fixed acidity inTH2 g/l: 5,80 pH: 3,50

SO2 (free) & (total) mg/l: 30/99

Carton of 6 bottles x 75 cl (lay down) Gross weight: 8,30 kg Case dimensions (mm) = H 310 x W 305 x L 254 Pallet Standard (1.0mx1.2m) = 128 cases (6x75cl) - 16 cases/level x 9 levels Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels Bottle bar code (EAN13) = 560 031219 041 0 Carton bar code (ITF14) = 1 560 031219 041 7 FCL 20'= 2100 cartons (on the floor) / 11 euro pallets / 10 standard pallets

















WINERAL 92