

GRAND'ARTE

PINOT NOIR | Vinho Regional Lisboa | red 2024



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta do Casal da Madeira (single estate)
Grapes: Pinot Noir 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., 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 new French of Allier oak barrels of 225 Lt for 3 months and 1 month in bottle after bottling.

Winemaker tasting notes:

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.

Serving suggestions:

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

ABV at 20°C%: 13.,0
Volume at 20°C g/cm³: 0.9965
Dry Extract total g/dm³: 39,1
Volatile acidity in acetic acid g/l: 0,61
Total acidity inTH2 g/l: 6,38
Fixed acidity inTH2 g/l: 5,90
pH: 3,46
SO2 (free) & (total) mg/l: 42 / 115

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