

Grand'Arte

Special Selection

Touriga Nacional & Shiraz | Vinho Regional Lisboa | red 2011



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Lisboa
Terroir: Quinta de Porto Franco
Grape Varieties: Touriga Nacional 50% Shiraz 50%

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. João Paulo Martins; Vinhos de Portugal 2016; "Tasted again in 2015. The grape varieties in equal parts, 12 months in recovered barrels. About 10 000 bottles were made. Aroma very vigorous, with a ripe fruit style, mild floral still hidden. The wine evolves well and is now at its best point. Very well in the mouth, balanced, rich in fruit, fine tannins but still pretty present, all recommended to the table, with meat dishes."

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%: 13,0

Volume at 20°C g/cm³: 0,9951

Dry Extract total g/dm³: 36,7

Volatile acidity in acetic acid g/l: 0,80

Total acidity inTH2 g/l: 5,92

Fixed acidity inTH2 g/l: 4,92

PH: 3,55

SO2 (free) & (total) mg/l: 26/131

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Carton of 6 bottles x 75 cl (lay down)

Gross weight: 8,3 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



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

90 points

**DFJ Vinhos 2011
Grand'Arte Special
Selection Red
(Lisboa)**

This is a rich blend of spicy, perfumed Shiraz and Touriga Nacional. Together they make a firm and dense wine. With rich black-plum fruit and a solidly structured character, it's ready to drink now.

— R.V. Published 6/1/2015

BEST BUY

