

# MONTE ALENTEJANO

Trincadeira & Aragonez | Vinho Regional Alentejano | red 2014



**Winemaker:** José Neiva Correia  
**Country:** Portugal / **Region:** Alentejo  
**Grape Varieties:** Alicante Bouschet 50% e Trincadeira 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 for 3 months.

#### Winemaker tasting notes:

Ruby colour with fines aromas that show the unique fruit and floral notes characteristic of these grapes. Smooth, ripe tannins, together with the perfect gentle acidity, give balance and persistence to the palate. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2014. Light in concentration, good perception of fruit, light and looking good. In the mouth it is slight but gives a good tasting, is the kind of daily wine that will always be very versatile at the table."

#### Serving suggestions:

Excellent with food or by itself. Will accompany, for example, pasta, meat and cheese dishes.

We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,5

**Volume at 20°C g/cm<sup>3</sup>:** 0,9922

**Dry Extract total g/dm<sup>3</sup>:** 30,5

**Volatile acidity in acetic acid g/l:** 0,48

**Total acidity inTH<sup>2</sup> g/l:** 5,78

**Fixed acidity inTH<sup>2</sup> g/l:** 5,30

**pH:** 3,37

**SO<sub>2</sub> (free) & (total) mg/l:** 38/83

FT.P.037.00

Gross weight: 7.6 kg (6x75cl)

Case dimension mm: 330x235x155

**Standard pallet (1.0mx1.2m):** 135 cases (6x75cl) - 15 cases/level x 9 levels

**Euro pallet:** 96 cases (6x75cl) - 12 cases/level x 8 levels

**Bottle bar code (EAN13):** 560 0312 19069 4

**Cartoon barcode (ITF14):** (6x 75cl): 1 560 0312 19069 1

**FCL 1x20'** = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets

**Truck 30T** = 29 euro pallets / 21 standard pallets



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### DFJ Vinhos 2014 Monte Alentejano Red (Alentejano)

This is a bold, ripe wine from the heart of the Alentejo. Perfumed, full of red berry flavored fruits and with a rich, soft texture, it is ready to drink.

— R.V. Published 6/1/2016

