

VEGA

Vinho Regional Alentejano | red 2010



Winemaker: José Neiva Correia
Country / Region: Portugal/ Alentejo
Grape Varieties: Trincadeira & Aragonez

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 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.

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%: 13.0

Volume at 20°C g/cm3: 0.9935

Dry Extract total g/dm3: 32,3

Volatile acidity in acetic acid g/l: 0.59

Total acidity inTH2 g/l: 5.10

Fixed acidity inTH2 g/l: 4.36

PH: 3.63

SO2 (free) & (total) mg/l: 35/131

Gross weight: 7.6 kg (6x75cl)

Case dimension (mm): 330x255x155

Standard Pallet (1.0mx1.2m): 135 cases - 15 cases/level x 9 levels

Euro Pallet (0.80mx1.2m): 96 cases - 12 cases/level x 8 levels

Bottle barcode (EAN13): 5 600312 19098 4

Cartoon barcode (ITF14): 1 560 031219 098 1

FCL 1x20' = 2500 cases / 11 Euro pallets / 10 Standard pallets

