



DFJ VINHOS

BIGODE PARTY

VINHO REGIONAL LISBOA RED 2011

Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 25%, Touriga Nacional 15%, Castelão 15%, Caladoc 15%, Shiraz 15% and Alicante Bouschet 15%

Ageing: The wine ages in bottle during 1 month after bottling.

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.

Winemaker tasting notes:

BIGODE it's fruity and aromatic, tasty and smooth, with an intense and long end of tasting.

Serving suggestions:

It's excellent with food or by itself. Will accompany, for example, roasts, barbecue, pasta, vegetarian, Italian gastronomy and cheese dishes at the temperature of 14°C to 16°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9982

Dry Extract total g/dm³: 42,1

Volatile acidity in acetic acid g/l: 0,59

Total acidity inTH2 g/l: 5,89

Fixed acidity inTH2 g/l: 5,15

PH: 3,54

SO2 (free) & (total) mg/l: 32/96

Gross weight: 8.3 kg (6x75cl)

Case dimension: 330x235x155

Código barra garrafa (EAN13) = 560 031 219 048 9

Código barra caixa (ITF14) (6 x 75cl) = 1 560 031 219 048 6

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 Cases/Levels x 9 Levels

EURO Pallet (0,80mx1,2m): 96 Cases (6x75cl) - 12 Cases/level x 8 Levels

FCL 1x 20' = 2450 cases (Level) / 11 Euro paletts / 10 Pallets Standard



BRC Global Standards for
Food Quality Certification



The New Portugal

www.dfjvinhos.com