

ALUADO

Alicante Bouschet

Alicante Bouschet | Vinho Regional Lisboa | red 2015



Winemaker: José Neiva Correia
Country/ Region: Portugal/ Lisboa
Terroir: Quinta de Porto Franco / Alenquer
Grape Varieties: Alicante Bouschet 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. 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:

Big, deep body, fruity. Full mouth, tasty and smooth with an intense and persistent finish.

Serving suggestions:

Great with steaks and grilled red meat, strong matured cheeses.

We recommend to serve at the temperature of 14-16°C.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9990
Dry Extract total g/dm³: 46,8
Volatile acidity in acetic acid g/l: 0,49
Total acidity inTH2 g/l: 5,85
Fixed acidity inTH2 g/l: 5,36
pH: 3,61
SO2 (free) & (total) mg/l: 40/102

Carton 12 x 75 cl
Gross weight (kg) carton / euro-pallet / standard pallet: 16.4 / 840 / 1170
Case dimensions (cm): 34x25x32
Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels
Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels
FCL 1x20' = 1100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets



WINE ENTHUSIAST

90
POINTS
Best Buy

DFJ Vinhos 2015
Aluado Alicante
Bouschet (Lisboa)

Pure Alicante Bouschet is rare in the cooler Lisboa region, but this wine certainly reveals much of the richness and intense fruit that makes this grape so popular among producers. It is a rich wine, with structure as well as fruit, that is ready to drink now.

— R.V. Published 11/1/2016

