

# BRIGANDO

Vinho Regional Lisboa | red 2016



**Winemaker:** José Neiva Correia

**Country/ Region:** Portugal / Lisboa

**Grape Varieties:** Blend of Tinta Roriz 33%, Touriga Nacional 33%, Shiraz 34%

**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. 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:**

Deep blackish red, aroma to bramble and strawberry fruit, with a spiced edge. It's a medium body red tasting to blackberry, raspberry and lots of liquorice and spice.

**Serving suggestions:**

It's a great everyday wine. It's excellent with food or by itself. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 16-18°C.

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ABV at 20°C%: 13,0

Volume at 20°C g/cm<sup>3</sup>: 0.9988

Dry Extract total g/dm<sup>3</sup>: 45,2

Volatile acidity in acetic acid g/l: 0.46

Total acidity inTH2 g/l: 6,08

Fixed acidity inTH2 g/l: 5.62

PH: 3.57

SO<sub>2</sub> (free) & (total) mg/l: 40/99

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Gross weight: 15.0 kg (12x75cl)

Case dimension mm: 327 x 246 x 306

Pallet Standard (1.0mx1.2m): 70 cases - 14 cases/level x 5 levels

Full FCL 20' = 2500 cases (on the floor), 10 STD pallet or 11 Europallets

Bottle barcode (EAN13) 505 155 902297 0

  
**DFJ VINHOS**  
*The New Portugal*

