

# GRAND'ARTE

## Alfrocheiro

Alfrocheiro | Vinho Regional Lisboa | red 2008



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Quinta de Porto Franco (Single Estate) / Alenquer  
**Grape varieties:** Alfrocheiro 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.

### Ageing:

Wine is aged in French of Allier oak barrels of 225 Lt for 3 months. The wine ages in bottle during 3 month after bottling.

### Winemaker tasting notes:

It's a wine of great intensity and smoothness with red matured fruit and notes of vanilla.

### Serving suggestions:

Excellent with food or by itself. Try with red meat, game and cheese dishes. We recommend to serve at the temperature of 16-18° C.

**ABV at 20°C:** 13,0

**Volume at 20°C/cm<sup>3</sup>:** 0,9949

**Dry Extract total g/dm<sup>3</sup>:** 34,1

**Volatile acidity in acetic acid g/l:** 0,75

**Total acidity inTH2 g/l:** 7,20

**Fixed acidity inTH2 g/l:** 6,26

**PH:** 3,70

**SO2 (free) & (total) mg/l:** 26/83

**FT.P050.00**

**Carton of 6 bottles x 75 cl (lay down)**

**Gross weight:** 8,7 kg (6x75cl)

**Case dimensions (mm)** =310x255x175

**Pallet Standard (1.0mx1.2m)** = 135 cases (6x75cl) - 15 cases/level x 9 levels/ 1151 kg

**Euro pallet (0.80mx1,2m)** = 96 cases (6x75cl) - 12 cases/level x 8 levels / 827 kg

**Bottle barcode (EAN13)** = 560 031219 129 5

**Cartoon barcode (ITF14)** = 1 560 031219 129 2

**FCL 1x 20'** = 2450 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets

**Truck 30T** = 29 Euro pallets / 21 Standard Pallets



**RATING 87**