

ALTA CORTE

CALADOC; TINTA RORIZ | Vinho Regional Lisboa | red 2013



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco
Grape Varieties: Caladoc & Tinta RORIZ

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. Wine is aged in French of Allier new oak barrels from Seguin Moreau an average of 225 Lt for 2 months.

Winemaker tasting notes:

With a well-defined garnet colour, it has enticing aromas; along with a full body and many and different flavours, we find figs, cherries, and apricot; these are complemented by subtle vanilla from oak ageing. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2014. The wine is sold primarily in Norway where sales have had a tremendous growth. The aroma shows again a good floral and light menthol presence, the aroma is fresh, very elegant and shows an enviable youth. Soft and easy on the mouth, one feels that we have wine for multiple culinary solutions."

Serving suggestions:

A pleasure as an aperitif for special family or social events, or as accompany of red meat, game and strong cheeses. We recommend to serve at the temperature of 16-18°C.



ABV at 20°C%: 12.5
Volume at 20°C g/cm3: 0,9971
Dry Extract total g/dm3: 41,1
Volatile acidity in acetic acid g/l: 0,53
Total acidity inTH2 g/l: 5,03
Fixed acidity inTH2 g/l: 5,15
pH: 3,50
SO2 (free) & (total) mg/l: 40/134

Gross weight: 15.2 kg (12x75cl)
Case dimension (mm): 310x240x340
Standard pallet (1.0mx1.2m): 68 cases - 17 cases/level x 4 levels
Euro pallet: 48 cases - 12 cases/level x 4 levels
Bottle bar code: 560 031219 045 8
Case barcode: (12 x 75cl): 2 560 031219 045 2
FCL 1x20' = on the floor / 1200 c12 or 11 Euro pallets or 10 Standard pallets

