

# GRAND'ARTE

## Pinot Noir

Pinot Noir | Vinho Regional Lisboa | red 2013



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Quinta do Casal da Madeira (single estate)  
**Grapes:** Pinot Noir 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., 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.

Wine is aged in new French Seguin Moreau oak barrels of 225 Lt for 6-9 months and ages 3 months in bottle after bottling.

### Winemaker tasting notes:

Brilliant ruby colour, rich fruit aroma with intriguing notes of chocolate, green tea and dates. On the pallet it has power and structure but is, at the same time, fruity with ripe blackberry and cedar flavours standing out. A delicious, complex wine with a long, smooth finish.

### Serving suggestions:

Excellent to savour unaccompanied as well as a superb complement to foods such as roasts, game, stews, cheese and Portuguese salt cod. We recommend to serve at the temperature of 16-18°C.

**ABV at 20°C%:** 13,5

**Volume at 20°C g/cm<sup>3</sup>:** 0.9938

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

**Volatile acidity in acetic acid g/l:** 0,60

**Total acidity inTH2 g/l:** 5,48

**Fixed acidity inTH2 g/l:** 4,88

**pH:** 3,53

**SO2 (free) & (total) mg/l:** 35/122

**FT.P010.00**

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

**Gross weight:** 8,7 Kgs (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 bar code (EAN13) =** 560 031219 041 0

**Carton bar code (ITF14) =** 1 560 031219 041 7

**FCL 1x 20' =** 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets

**Truck 30T / 24T =** 27 euro pallets / 20 Standard pallets



**WINE ENTHUSIAST**  
**88**  
POINTS

DFJ Vinhos 2013  
Grand'Arte Pinot Noir  
(Lisboa)

Part of a series that aims to express the character of a grape, this is a convincing interpretation of a fickle variety. It has red berry fruits, lit with acidity and with gentle tannins. Touches of spice from wood aging add interest without masking the fruit. Drink the wine now.

— R.V. Published 11/1/2016