ALUADO

RESERVA

ALICANTE BOUSCHET | Vinho Regional Lisboa | red 2019 | 13,5%

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 30º C in the first 2/3, and lowering down to 20º 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:

Very deep purple crimson. Aroma to ripe blackberry, plum, damson and cassis, spice too. Full black body, velvety texture, ample black fruits, good freshness and spice too. Very tasty, delicious, elegant with a long and intense end of tasting.

Serving suggestions:

A pleasure as a strong aperitif, great with red meat, big beef steaks, mushroom risotto, pasta, vegetarian, curry and other spicy food and dry cheese dishes. We recommend to serve at the temperature of 16 - 18ºC. We recommend as well with omega 3 fishes, grilled sardines, salmon and cod fish at the temperature of 14 - 16ºC.

ABV at 20ºC%: 13.5	Carton 12 x 75 cl
Volume at 20ºC g/cm^3: 0.9984	Gross weight (kg) carton / standard pallet: 16.1 / 1170
Dry Extract total g/dm^3: 46	Case dimensions (cm): H 33.1 L 24.9 W 30.6
Volatile acidity in acetic acid g/l: 0.66	Bottle bar code = 5051559115672 / case bar code = 5051559115757
Total acidity inTH2 g/l: 6.75	Pallet Standard (1.0mx1.2m): 70 cases - 14 cases/level x 5 levels
Fixed acidity: 6.00	FCL 1x20' = 1100 cartons (on the floor) / / 10 Standard Pallets
pH: 3.61	
SO2 (free) & (total) mg/l: 38/ 122	