









TOURIGA NACIONAL









selection







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. Wine is aged in French oak barrels from Seguin Moreau of 225 Lt for 3 months. The wine only goes to consumer after 3 month of ageing in the bottle.

Rich, vibrant and intensely fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and









Womens

INTERNATIONAL

TROPHY 2022









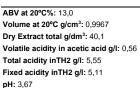




Winemaker tasting notes:

elegant with an intense and persistent finish.

A great wine, ideal with strongly flavoured cheeses or grilled red meats. We recommend to serve at the temperature of 16-18°C.



SO2 (free) & (total) mg/I: 35/109 FT.P148.00

Carton of 6 bottles x 75cl (lay down)

Gross weight: 8.3 kg (6x75cl) Case dimensions (cm): 310x255x175

Pallet Standard (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels Euro pallet (0.8mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels

BRONZI

Bottle barcode (EAN13): 560 031219 125 7 Case barcode (ITF14): 1 560 031219 125 4

FCL 1x20' = 2300 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets

Truck 30T = 29 Euro pallets / 21 Standard Pallets









