

BIGODE

VINHO REGIONAL LISBOA | red 2021



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Blend of TINTA RORIZ 15%, TOURIGA NACIONAL 15%, CASTELÃO 20%, CALADOC 20%, ALICANTE BOUSCHET 15%, CABERNET SAUVIGNON 10% AND PINOT NOIR 5%

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.

Winemaker tasting notes:

Brilliant, with aroma to red fruits, dark ruby color. In the mouth it is fruity, soft, easy to drink and very tasty, with an elegant, intense and persistent finish.

Serving suggestions:

Excellent as an aperitif, great for events, but also perfect to complement roasts, barbecues, red meat, Italian, Mexican, Indian, vegetarian gastronomies and dry cheeses. Serve at 12 - 15C.

ABV at 20°C: 12.5

Volume at 20°C g/cm³: 0.9961

Dry Extract total g/dm³: 37

Volatile acidity in acetic acid g/l: 0.54

Total acidity in TH2 g/l: 5.92

Fixed acidity in TH2 g/l: 5.22

PH: 3.58

SO2 (free) & (total) mg/l: 40/153

Carton of 12 bottles x 75 cl

Gross weight kg: bottle 1.18 | carton 16.1 kg | STD pallet 1150 | Euro pallet 820

Case dimension /mm: H 310 x W 333 x L 251 mm

STD Pallet (1.0mx1.2m): 70 cases; 17 cases/ level x 5 levels

Euro pallet (0.80mx1.2m): 50 cases; 10 cases/ level x 5 levels

Full FCL 20' = 1050 cases (on the floor); 10 STD pallet or 11 Euro pallets

Bottle barcode (EAN13) 560 0312 19225 4

Case barcode (ITF14): 2 560 0312 19225 8

