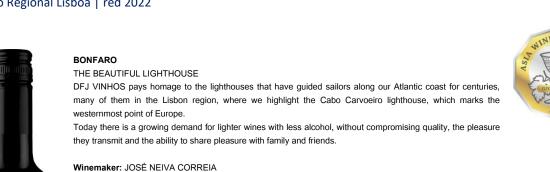
BONFARO

THE BEAUTIFUL LIGHTHOUSE

Vinho Regional Lisboa | red 2022





TANNAT 5%:

Country / Region: PORTUGAL / LISBOA Terroir: DFJ VINHOS SINGLE ESTATES

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.

Castas: SHIRAZ 20%; CALADOC 40%; ALICANTE BOUSCHET 10%; TINTA RORIZ 15%; CASTELÃO 10%

Winemaker tasting notes:

Bright ruby colour, and a fruity aroma with a touch of violets. In the tasting it's smooth, showing a delicious ripe red fruits flavour with notes of spices. The finish is intense, persistent and very pleasant.

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

ABV at 20°C%: 11.0 Volume at 20°C g/cm3: 0.9976 Dry Extract total g/dm3: 37,8 Volatile acidity in acetic acid g/l: 0,46 Total acidity inTH2 g/l: 5.55 PH: 3,44

SO2 (free) & (total) mg/l: 40/ 122

Case dimension: 330x235x155 or 310x235x340 Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 17 cases/level x 4 levels Euro Pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 cases/level x 8 levels or 12 cases/level x 4 levels Full FCL 20'= 2400 cases (on the floor), 10 STD pallet or 11 Euro-pallets Bottle Bar code (EAN13): 560 0312 19278 0 Case Bar Code (ITF14): (6x 75cl): 1 560 0312 19078 7 Case Bar Code (ITF14): (12 x 75cl): 2 560 0312 19278 4 FCL 1x20' = 2500 cases 6 or 1250 cases 12 / 11 Euro-pallets / 10 Standard pallets















