

ALTA CORTE

TINTA RORIZ; CALADOC | Vinho Regional Lisboa | red 2022



Winemaker: José Neiva Correia
Country/ Region: Portugal / LISBOA Wine Region
Terroir: DFJ VINHOS single estates
Grape Varieties: CALADOC 50% & TINTA RORIZ 50%

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. Wine is aged in French of Allier new oak barrels from Seguin Moreau an average of 225 Lt for 2 months.

Winemaker tasting notes:

With a well-defined garnet colour, it has enticing aromas; along with a full body and many and different flavours, we find figs, cherries, and apricot; these are complemented by subtle vanilla from oak ageing.

Serving suggestions:

A pleasure as an aperitif for special family or social events, or as accompany of red meat, game and strong cheeses. We recommend to serve at the temperature of 12-16°C.

ABV at 20°C%: 12.5

Volume at 20°C g/cm3: 0.9984

Dry Extract total g/dm3: 43.1

Volatile acidity in acetic acid g/l: 0.62

Total acidity inTH2 g/l: 6.15

Fixed acidity inTH2 g/l: 5.35

pH: 3,52

SO2 (free) & (total) mg/l: 35/96

Gross weight: 16.1 kg (12x75cl)

Case dimension (mm): H 317 x W 333 x L 251

Standard pallet (1.0mx1.2m): 70 cases - 14 cases/level x 5 levels

Euro pallet: 50 cases - 10 cases/level x 5 levels

Bottle bar code: 560 0312 19045 8

Case barcode: 2 560 0312 19045 2

FCL 1x20' = 1100 c12 on the floor

FCL 1 X 20' = 11 Euro pallets | 10 Standard pallets

