# **GRAND'ARTE**

### ALICANTE BOUSCHET | Vinho Regional Lisboa | red 2022

Vinification method:

Winemaker: José Neiva Correia Country: Portugal / Region: Lisboa Terroir: Quinta de Porto Franco Grape Varieties: Alicante Bouschet 100%

## WC WOMEN'S WINE WINE & SPIRITS A WARDS 2025 DL DOUBLE G DOUBLE



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## DFJ Vinhos 2022 Grand'Arte Alicante Bouschet (Lisboa)

The Alicante Bouschet grape, normally a full-throated variety, is here given a softer interpretation. A black coffee aroma and some ripe tannins give a juicy wine that is structured and will be ready from 2026. — **R.V.** Published 4/1/2025









#### Winemaker tasting notes:

Dark almost bright black colour, with an intense fruited aroma to matured blackberries. Powerful, deep full body, deep structured, but smooth and velvety, combining well the matured fruit and the oak the 3 months ageing. Tasty, elegant, with some complexity, long and intense.

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 of Allier oak barrels of 225 Lt for 3 months.

#### Serving suggestions:

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A pleasure as aperitif, with tapas and snacks, or as accompany of red meat, risotto, paella, pasta, pizza, vegetarian, curry and other spicy food and dry cheese dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0 Volume at 20°C g/cm<sup>3</sup>: 0,996 Dry Extract total g/dm<sup>3</sup>: 37,8 Volatile acidity in acetic acid g/l: 0,76 Total acidity inTH2 g/l: 6,75 Fixed acidity inTH2 g/l: 6,25 pH: 3,46 SO2 (free) & (total) mg/l: 32/77 Gross weight: 8.7 kg (6x75cl) Case dimension: 310x255x175 1.0mx1.2m: 128 cases (6x75cl) - 16 cases/level x 8 levels EURO: 96 cases (6x75cl) - 12 cases/level x 8 levels Bottle barcode (EAN13): 560 031219 052 6 Cartoon barcode (ITF14) (6x 75cl): 1 560 031219 052 3 FCL 1x 20'= 2150 cartons (on the floor)/ 11 Euro Pallet/ 10 Standard Pallets

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The New Portugal