

BIGODE

VINHO REGIONAL LISBOA | red 2022



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa – DFJ Vinhos Single Estates

Grape Varieties: Blend of Caladoc 30%, Shiraz 30%, Alicante Bouschet 20%, Castelão 10% e Tinta Roriz 10%

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 if taken as an aperitif, at parties, but also perfect to accompany roasts, barbecues, Italian, Mexican, Indian, vegetarian gastronomies and dry cheeses. Serve at 12 - 15°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9988

Dry Extract total g/dm³: 47

Volatile acidity in acetic acid g/l: 0,54

Total acidity in TH2 g/l: 6,00

Fixed acidity in TH2 g/l: 5,60

PH: 3,52

SO2 (free) & (total) mg/l: 32/152

Carton of 12 bottles x 75 cl

Gross weight: 15.2 kg (12x75cl)

Case dimension (height x width x length): 323 x 305 x 231 mm

STD Pallet Standard (1.0mx1.2m): 85 cases; 17 cases/level x 5 levels

Euro pallet (0.80mx1.2m): 60 cases; 12 cases/level x 5 levels

Full FCL 20' = 1250 cases (on the floor); 10 STD pallet or 11 Euro pallets

Bottle barcode (EAN13) 560 031 219 224 7

Case barcode (ITF14): 2 560 0312 192 244

