

BIGODE

“Quirky”

Touriga Nacional | Alicante Bouschet | Tinta Roriz
Vinho Regional Lisboa | red 2016



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Lisboa
Grape Varieties: Touriga Nacional 34%; Alicante Bouschet 33% and Tinta Roriz 33%

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:

Bright, full aroma to red fruits, dark ruby color. In the mouth it is fruity, we feel the structure and the spices, but it is soft, easy to drink and very tasty, with an elegant, intense and persistent finish.

Serving suggestions:

Excellent as an aperitif, perfect for parties and events, but also great complement of meats, barbecues, Italian gastronomy, Mexican, Indian, vegetarian, tapas, snacks, cod dishes and dry cheeses. Serve at 15 - 18°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm³: 0,9999
Dry Extract total g/dm³: 47,3
Volatile acidity in acetic acid g/l: 0,46
Total acidity in TH2 g/l: 6,22
Fixed acidity in TH2 g/l: 5,76
PH: 3,42
SO2 (free) & (total) mg/l: 38/118

Carton 12 x 75 cl
Gross weight (kg): 16.1 (12 x 75cl)
Case dimensions (cm): H 31.0 W 33.3 L 25.1 (cm)
Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels
Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels
Bottle Barcode (EAN13): 5600312192254
Case Barcode (ITF14): 25600312192258
FCL 1x20' = 1100 cases (estiva) / 11 Euro pallets / 10 Standard Pallets
Truck 30T = 28 Euro pallets / 20 Standard Pallets

