

BIGODE

“Quirky”

RED BLEND | VINHO REGIONAL LISBOA | red 2019



Winemaker: José Neiva Correia

Country: Portugal / **Region:** Lisboa

Grape Varieties: TINTA RORIZ 15%, TOURIGA NACIONAL 15%, CASTELÃO 20%, CALADOC 20%, ALICANTE BOUSCHET 15%, CABERNET SAUVIGNON 10% and PINOT NOIR 5%

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: 1.0008

Dry Extract total g/dm³: 48.1

Volatile acidity in acetic acid g/l: 0.44

Total acidity inTH2 g/l: 5.00

Fixed acidity inTH2 g/l: 5.56

PH: 3.54

SO₂ (free) & (total) mg/l: 40/70

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