ALTA CORTE

TINTA RORIZ; CALADOC | Vinho Regional Lisboa | red 2021









Country/ Region: Portugal / LISBOA Wine Region

Winemaker: José Neiva Correia Terroir: DFJ VINHOS single estates

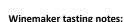
Grape Varieties: CALADOC 50% & TINTA RORIZ 50%











Vinification method:

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.

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.



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 12-16ºC.

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











































