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## Brutalis

Vinho Regional Lisboa  
Vintage 2005

Red Wine  
750 ml

### Technical Details

Producer: Vidigal wines S.A.  
Country: Portugal  
Region: Estremadura (Lisboa)  
Brand: Brutalis  
Winemaker: António Ventura and Rafael Neuparth  
Winemaking Team: António Mendes Lopes, António Ventura, Rafael Neuparth and Arnaldo Simões  
Type: Red Wine  
Alcohol: 13,5%  
Total Acidity: 6,1 g/l  
p.h.: 3,40  
Vintage: 2005  
Vinification: Classical maceration. The Alicante Bouschet ferments on stainless steel tanks after which it is oaked for 6 months in French and American oak barrels "allier grain fin" and after is assembled with the Cabernet. After bottling it is aged in bottles for at least 6 months. As the label indicates, this is now our 2nd bottling of Brutalis, in a softer and more "ripe" style than the first bottling.

Tasting: Rather spicy wine with a slight bitter cocoa and mokka notes, sober fruits and firm tannins. Vigorous in shape and structure, has a long and spicy finale, where the mokka and vanilla play together.

Food Paring: Substantial food based on meats, wild game, strong cheeses for instance from the Roquefort family and spicy oriental cuisine food.

Type of bottle: Bordelaise Imperiale  
Empty bottle weight: 1200g  
Capacity: 750ml  
Bottle height: 315mm  
Bottle diameter: 85mm  
Closure: Cork  
Capsule type: PET

Type of case: Fumigated wood  
Empty case weight: 2,9kg  
Bottles per case: 4  
Size of case: 350 x 200 x 193mm  
Weight of case: 9,6 kg  
EAN barcode bottle: 5601996333001  
ITF barcode case: 15601996333015  
Pallet: Fumigated EUR

Plastic film weight: 500gr  
Nr. cs p/pallet: 84  
Nr. cs p/layer: 12  
Nr. layers: 7  
Weight compl. pallet: 806,4kg  
Height of pallet: 150cm

Grape varieties:  
50% Alicante Bouschet  
50% Cabernet Sauvignon



*Safrá 2010. Grande Degustação de Vinhos de Portugal,  
Trattoria Porcini, 31/08/2014.*