

GRAND'ARTE

Shiraz

Vinho Regional Lisboa | red 2012



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

91 points

DFJ Vinhos 2012 Grand'Arte Shiraz (Lisboa)

Grand'Arte is the top range from DFJ Vinhos, highlighting wines that express the individual varieties. Labeled Shiraz rather than Syrah, this is a powerful, spicy, rich wine. Solid tannins and dark black fruits are layered with acidity and ripe plums. With its structure, it will age well for a value-priced wine;...

— R.V. Published 6/1/2015

BEST BUY



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco (Single Estate) / Alenquer
Grape varieties: Shiraz 100%
Ageing: Wine is aged in French oak barrels from Seguin Morreau of 225 Lt for 3 months. The wine ages in bottle during 3 month after bottling.

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:
 Deep Granada colour with intense aromas and flavours. The palate is very full bodied with an intriguing and delicious character of plums, blackberries and chocolate. The ageing in oak gives a perfect balance. The finish is smooth, elegant and extremely persistent. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2014. The color is good and the wine is showing a direct aroma, with ripe fruit, light balsamic note. The mouth tasting show a beautiful red, the tannins are fine and the tasting results at a good level, with very good red fruits combined. In total, already represents more than 60 000 bottles, with about 35 000 bottles sold to a restaurant chain in England.
 Good previous harvests: 2001, 09 08"

Serving suggestions:
 Excellent by itself or with any full flavoured dish such as game or red meat. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C: 13,5
 Volume at 20°C g/cm³: 0,9946
 Dry Extract total g/dm³: 36,7
 Volatile acidity in acetic acid g/l: 0,55
 Total acidity in TH2 g/l: 5,25
 Fixed acidity in TH2 g/l: 4,56
 PH: 3,75
 SO2 (free) & (total) mg/l: 35/118
 FT.P053.00

Carton of 6 bottles x 75 cl (lay down) or 12 bottles x 75 cl (horizontal)
 Gross weight: 8,3 Kgs (6 x75cl) // 16,1 kgs (12x75cl)
 Case dimensions =H 31.0 W 25.5 L 17.5 (cm) // H 31.0 W 33.3 L 25.1 (cm)
 Pallet Standard (1.0mx1.2m) = 128 cases (6x75cl) - 16 cases/level x 8 levels // 70 cases (12x75cl) - 14 cases/level x 5 levels
 Europallet (0.80mx1.2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels // 50 cases (12x75cl) - 10 cases/level x 5 levels
 Bottle barcode (EAN13) = 560 031219029 8
 Cartoon barcode (ITF14) = (6x75cl) 1 560 031219029 5
 Cartoon barcode (ITF14) = (12x75cl) 2 560 031219 029 2
 FCL 1x 20' = 2450 cartons (on the floor) / 11 Europallets / 10 Standard Pallets

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