



TINTO DA TALHA

Vinho Regional Alentejano - Red wine

GRAPE VARIETIES

Trincadeira and Castelão.

METHOD

Vinification following the traditional full fermentation on skins, from a selection of local grape variety dominated by Trincadeira and Castelão. Fermentation on skins of partly destemmed and crushed grapes, with controlled temperature of 24 - 27°C. The fermentation from selected yeasts took place for about 8 days, followed by a period of maceration including a malolactic fermentation. The wine is bottled as early as possible in order to retain a young character, lying about one year in bottle before going to market.

TASTING NOTES

Intense garnet colour, clean aspect. Red fruit nose suggesting youth which is later confirmed in the mouth. Medium body, smooth yet slightly astringent.

GASTRONOMY

Grilled sardine. Oven grilled fish. Fish soup. Sausage. Hard Cheese

CHEMICAL ANALYSIS

Alcohol	13,0% vol.
Volatile Acidity	0,69 g/l
Total Acidity	5,15 g/l
pH	3,58
Dry extract	28,4 g/l
Residual Sugar	3,0 g/l

EAN CODES

Bottle 0,75 L.	5 602012 111054
Case 12x0,75 L.	256 02012 11105 8
Case 6x0,75 L.	156 02012 11105 1
Bag-in-box 2 L.	5 602012 600800

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PALLETIZATION (Europalett 1,20 x 0,80)

12 cases 12x0,75L./layer
5 layers
60 cases 12x0,75L./ palett

25 cases 6x0,75L./layer
5 layers
125 cases 6x0,75L./ palett

BIB 2L. cx 4 x 2L
14 cases x 5 layers = 70 cases



AWARDS

Year	Award	Challenge name	Year award	Organized by
2000	3º	"II Alentejo bottled wine contest"	2002	Confraria dos Enófilos do Alentejo
1999	3º	"National Wine Challenge"	2000	Clube do Vinho
1998	3º	"I Alentejo bottled wine contest"	1999	Confraria dos Enófilos do Alentejo
1997	"Best Regional wine"	"II A.O.C. wine Challenge "	1998	CIC- Associação Comercial e Industrial de Coimbra

Data updated on March 1, 2009