

1808

Tinta Roriz

RED 2023 · BEIRA INTERIOR DOC · ORGANIC · VEGAN

100% Tinta Roriz

Tasting Notes

COLOUR

Red

NOSE

Notes of spices and red fruit.

PALATE

Fresh, with firm tannins, full-bodied with a long and persistent finish.

FOOD PAIRING

Soft cheeses and roasted or grilled meats.

SERVING

18° · Ageing: 10 years (2024–2034)



Winemaker Notes

FIRST YEAR OF PRODUCTION

2023

THE VINEYARD

119Km from atlantic coast, at 550m of altitude, with 8years, 4Ton/year. NO-SE orientation.

TRAINING SYSTEM

Royat cordon

CLIMATE & SOIL

High plain at altitude, with wide temperature swings — very hot in summer, wind and snow in winter; granite soil with some quartz.

HARVEST

4th week of September, 100% mechanical harvesting.

WINEMAKING

The grapes are destemmed and crushed, 3 days of cold maceration: alcoholic fermentation starts at 12°C and ends at 32°C; Malolactic fermentation in French oak.

ALCOHOL		TOTAL ACIDITY		VOLATILE ACIDITY		RESIDUAL SUGAR		PH		SO2 F/T	
13%		6,75 g/L		0,97 g/L		0,6 g/L		3,70		13/27 mg/L	
BOTTLE	Bourgogne Grand Cru			HEIGHT	294 mm		LAYERS/PALLET	12			
CLOSURE	Technical cork			MAX Ø	92,7 mm		BOTTLES/PALLET	432			
VOLUME	750 ml			BOTTLES/CASE	6		CASES/PALLET	72 cxs			
BOTTLE EAN	5600816901987			CASE WEIGHT	8,60 kg		PALLET WEIGHT	620 kg			
CASE EAN	15600816901984			CASE DIM.	500x298x96 mm		PALLET DIM.	Euro 1200x800x1600 mm			
BOTTLE WEIGHT	685 g			CASES/LAYER	6						