

# PONTE DO FUMO

DOURO · DOC

## TINTA BARROCA 2020

APPELLATION – DOC DOURO  
 PRODUCER – KRANEMANN WINE ESTATES  
 REGION – CIMA-CORGO, DOURO  
 COUNTRY – PORTUGAL

**WINEMAKING** Manual harvest into 25kg boxes, 30% whole bunch followed by a three day cold maceration. Alcoholic fermentation in stainless steel open top tanks with controlled temperatures for 8 days. After, it was kept in second year french oak barrels for 6 months.

**TASTING NOTES** This monovarietal of Tinta Barroca has a light ruby colour, Aromas of fresh fruit allied to spicy notes. On the palate is fresh and light with a touch of minerality.

**NOTES** Store the wine horizontally. Serve between 16-18°C.

### TECHNICAL INFORMATION

<b>Climate</b> Mediterranean	<b>Harvesting</b> Manual into 18kg crate	<b>Total acidity</b> 5.3 g/L (tartaric acid)
<b>Soil</b> Schist and granite	<b>Ageing</b> 6 months in second year french oak barrels	<b>pH</b> 3.62
<b>Varieties</b> 100% Tinta Barroca	<b>Bottling / Launch</b> September 2021   October 2023	<b>Production</b> 864 bottles
<b>Average vineyard age</b> 30 Years	<b>Alcohol</b> 13%	<b>Winemakers</b> Diogo Lopes & Maria Susete Melo
<b>Harvest date</b> September 2020		

	BOTTLE	BOX	EUR-PALLET		
Height (mm)	294	180	1600	No. Bottles / Box	6
Width (mm)	85	260	800	No. of Boxes / Layer	11
Depth (mm)	85	305	1200	No. of Layers / Pallet	8
Net Weight (kg)	0,47			No. of Boxes / Pallet	88
Gross Weight (kg)	1,22		660		
Bottle 0.75 L	EAN				
Cardboard Box (6 x 0.75 L)	ITF				

