

HODS

Herdade do Outeiro Diniz & Santiago, s.a.

TECHNICAL SPECIFICATIONS

| | |
|-------------------------|--|
| Brand: | Foral D. Diniz |
| Classification: | Vinho Regional Alentejano |
| Type: | Red Reserva |
| Year of Harvest: | 2013 |
| Grape Varieties: | Alicante Bouschet, Syrah and Touriga Nacional. |
| Vinification: | Using the most cutting-edge technologies. |

ORGANOLEPTIC TASTING

Clear and grená color, elegant aroma, suggesting fruits of the forest, with slight floral touch. In the mouth it has a silky texture and well-fused tannins that give it great richness and complexity.

HOW TO SERVE

Serve at 16-18°C to accompany meat dishes or cheeses.

CONSERVATION

Keep in fresh and dry place away from sunlight.

ANALYSIS

| | |
|-------------------------------|--|
| Alcohol Content: | 15% vol. \pm 0,5% vol. |
| Density: | 0,995 \pm 0,003 to 20°C |
| Dry Extract: | \geq 18 g/L |
| Total Acidity: | \geq 3, 5 g/L (expressed in tartaric acid) |
| Volatile Acidity: | < 0,75 g/L (expressed in acetic acid) |
| Total Sulphur Dioxide: | < 150 mg/L |
| PH: | 3,65 \pm 0,65 |

PACKAGING

| | |
|--------------------------------|--------------------------------|
| Bottle Type: | Cylindrical-conical Bordalaise |
| Bottle Colour: | Antique |
| Capacity: | 750ml |
| Nº of Bottles per Case: | 6 |
| Case Dimensions: | 32x24x17cm |
| Gross Weight: | 7,645 Kg |
| Pallet: | Europallet |
| Nº Cases per Pallet: | 96 |
| Nº Cases per Layer: | 12 |
| Nº Layers: | 8 |

| | |
|------------------------|--------------------|
| Bottle Barcode: | 560 024492 810 5 |
| Case Barcode: | 2 5 603607 01144 9 |

Herdade do Outeiro
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TECHNICAL SPECIFICATIONS

| | |
|-------------------------|---|
| Brand: | Foral D. Diniz |
| Classification: | Vinho Regional Alentejano |
| Type: | White |
| Year of Harvest: | 2016 |
| Grape Varieties: | Sauvignon Blanc, Viognier and Verdelho. |
| Vinification: | Controlled fermentation process. |

ORGANOLEPTIC TASTING

White wine of superior quality, full bodied, fruity and with aromas and pungent flavors characteristic of the grape varieties that gave rise to it.

HOW TO SERVE

Serve at 8-10°C to accompany meat dishes or cheeses.

CONSERVATION

Keep in fresh and dry place away from sunlight.

ANALYSIS

| | |
|-------------------------------|---|
| Alcohol Content: | 13% vol. \pm 0,5% vol. |
| Density: | 0,992 \pm 0,003 a 20°C |
| Dry Extract: | \geq 16 g/L |
| Total Acidity: | \geq 3,5 g/L (expressed in tartaric acid) |
| Volatile Acidity: | < 0,50 g/L (expressed in acetic acid) |
| Total Sulphur Dioxide: | < 200 mg/L |
| PH: | 3,65 \pm 0,65 |

PACKAGING

| | |
|--------------------------------|--------------------------------|
| Bottle Type: | Cylindrical-conical Bordalaise |
| Bottle Colour: | Antique |
| Capacity: | 750ml |
| Nº of Bottles per Case: | 6 |
| Case Dimensions: | 32x24x17cm |
| Gross Weight: | 7,645 Kg |
| Pallet: | Europallet |
| Nº Cases per Pallet: | 96 |
| Nº Cases per Layer: | 12 |
| Nº Layers: | 8 |

| | |
|------------------------|--------------------|
| Bottle Barcode: | 5 603607 01198 8 |
| Case Barcode: | 2 5 603607 01198 2 |

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