



DFJ VINHOS

MONTE ALENTEJANO

VINHO REGIONAL ALENTEJANO

RESERVA RED 2012

Winemaker: José Neiva Correia
Country: Portugal / **Region:** Alentejo
Grape Varieties: Trincadeira & Aragonez

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts, and . 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. Wine is aged French of Allier oak barrels of 225 Lt for 3months.

Winemaker tasting notes:

Ruby colour, smooth and complex aroma to the mix of matured fruits and the new oak wood ageing. The taste reveal's a smooth, elegant and balanced dry red wine with a pleasant and persistent end.

Serving suggestions:

Social wine, excellent as aperitif and to accompany meat, game, dry cheese and fishes in the oven or codfish.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9934
Dry Extract total g/dm³: 32,8
Volatile acidity in acetic acid g/l: 0,52
Total acidity in TH² g/l: 5,18
Fixed acidity in TH² g/l: 4,53
PH: 3,71
SO2 (free) & (total) mg/l: 42/102
FT.P101.00

Gross weight: 8.3 kg (6x75cl)
Case dimension: 330x235x155
Standard pallet (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels
Euro pallet: 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle bar code (EAN13): 560 0312190700
Cartoon barcode (ITF14): (6x 75cl): 1 560 0312190707
FCL 1x20' = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T = 29 euro pallets / 21 standard pallets



BRC Global Standards for
Food Quality Certification



The New Portugal 

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