

ESCADA

Reserva

D.O.C. DOURO | red 2013



Winemaker: José Neiva Correia

Country/ Region: Portugal / DOC Douro

Grape Varieties: Blend of Touriga Nacional, Touriga Franca and Tinta Roriz

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. 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 in new French of Allier oak barrels of 225 Lt from Seguin Moreau for 9 months.

Serving suggestions:

A great wine for great moments and exquisite gastronomy.

We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9941

Dry Extract total g/dm³: 33,6

Volatile acidity in acetic acid g/l: 0,60

Total acidity inTH2 g/l: 5,85

Fixed acidity inTH2 g/l: 5,10

pH: 3,54

SO2 (free) & (total) mg/l: 35/118

Carton of 6 bottles x 75cl (lay down)

Gross weight: 8.3 kg (6x75cl)

Case dimension: 310x255x175

Standard pallet 1.0mx1.2m: 128 cases (6x75cl) - 16 cases/level x 8 levels

Euro pallet: 96 cases (6x75cl) - 12 cases/level x 8 levels

Bar code bottle (EAN 13): 560 031219 009.0

Cartoon bar code (ITF 14): 1 560 031219 009.7

FCL 1x20' = 2000 cartons (on the floor) / 11 Euro Pallets / 10 standard pallets




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91
POINTS
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DFJ Vinhos 2013 Escada Reserva Red (Douro)

This is a powerfully structured wine, not heavy but firm, with tannins and tensile acidity. The dry core of the wine supports blueberry and violet flavors concentrated on the palate. Drink from 2017.

— R.V. Published 6/1/2016