

PATAMAR

Reserva

D.O.C. Douro | red 2013



Winemaker: José Neiva Correia
Country / Region: Portugal / Douro
Grape Varieties: Blend of Touriga Franca, Touriga Nacional 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 French of Allier oak barrels of 225 Lt for 6 months.

Winemaker tasting notes:

Deep full body red wine, structured with a fruity aroma combined with oak scents. The ageing in oak barrels develops a smoke fragrance that intensifies the pleasure to drink this wine. The end of the tasting is long, velvety, intense and pleasant. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2014. Perfectly in color and dense aroma, with ripe fruit and a vigorous style but without hurting. The vegetable side mark well the tasting in the mouth, and this is also a Douro characteristic. The set is in good state of balance between the parts."

Serving suggestions:

It's a superb accompaniment to fuller flavoured food such as red meat dishes, pasta, and cheeses. This wine is also delicious served without food. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9947

Dry Extract total g/dm³: 35,4

Volatile acidity in acetic acid g/l: 0,61

Total acidity in TH2 g/l: 5,70

Fixed acidity in TH2 g/l: 5,09

pH: 3,60

SO₂ (free) & (total) mg/l: 38/137

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DFJ Vinhos 2013
Patamar Reserva Red
(Douro)

Named after the terraces (Patamares) on which the vines are planted in the Douro, the wine is a classic blend of Touriga Nacional, Touriga Franca and Tinta Roriz. Firmly structured and still young, the wine is rich with blackberry and black plum skin flavors. There is a dry core that will soften. Drink from 2017.

— R.V. Published 6/1/2016

Gross weight: 7.6 kg (6x75cl) ou 15.2 kg (12x75cl)

Case dimension mm: 330x235x155

Standard Pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 17 cases/level x 4 levels

Euro Pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Bottle Bar code (EAN13): 560 031219 190847

Case Bar Code (ITF14): (6 x 75cl): 1 560 031219 084 4

Case Bar Code (ITF14): (12 x 75cl): 2 560 031219 084 1

FCL 1x20' = 2450 cases (6x75cl) or 1200 cases (12x75cl) / 11 Euro pallets / 10

Standard pallets

Korea Wine Challenge 2016
GOLD MEDAL

