



DFJ VINHOS

VEGA

Reserva

DOC DOURO RED 2009



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. 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 in Seguin Moreau French oak barrels of 225 Lt for 3 months.

Winemaker tasting notes:

Rich and full bodied but very smooth. Delicious intense fruit with a complex and elegant finish.

Serving suggestions:

Superb on its own, it is also excellent with any meat dishes, oily fish, spicy food, Mediterranean cuisine and cheese.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9924
Dry Extract total g/dm³: 28,9
Volatile acidity in acetic acid g/l: 0,56
Total acidity in TH2 g/l: 4,78
Fixed acidity in TH2 g/l: 4,08
pH: 3,66
SO₂ (free) & (total) mg/l: 35,96

Gross weight: 16.4 kg (12x75cl)
Case dimension: 310x235x340
Standard Pallet (1.0mx1.2m): 68 cases (12x75cl) - 17 cases/level x 4 levels
Euro Pallet (0.80mx1.2m): 48 cases (12x75cl) - 12 cases/level x 4 levels
Bottle barcode (EAN13): 560 0312 191486
Cartoon barcode (ITF14): (12x 75cl): 2 560 0312 191480
FCL 1x20' = 1200 cases (12x75cl) / 11 Europallets / 10 Standard pallets



BRC Global Standards for
Food Quality Certification



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