

# ESCADA

## Reserva

Touriga Nacional | Vinho Regional Lisboa | red 2016



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Alenquer  
**Terroir:** Quinta de Porto Franco Single Estate  
**Grape Varieties:** Touriga Nacional 85%; Touriga Franca 10%; Alicante Bouschet 5%

### 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.

### Ageing

Wine is aged in Seguin Moreau new oak barrels of 225 Lt for 14 months.

### Tasting Notes

It's a bright red, rich, full body, with a big structure and an harmonious balance between red fruits and the oak scents. In the tasting was smooth, intense, with a long, persistent and elegant finish.

### Serving suggestions:

A great wine for special occasions and exquisite gastronomy. Excellent with a well-cured Portuguese ham from Barrancos or Chaves (Portuguese ham origins) or the Spanish Pata Negra, was also a great complement to game, roasted red meats and long matured cheeses. We suggest serving this wine at the temperature of 16-18° C.

**ABV at 20°C:** 13,0  
**Volume at 20°C g/cm<sup>3</sup>:** 0,9948  
**Dry Extract total g/dm<sup>3</sup>:** 36,2  
**Volatile acidity in acetic acid g/l:** 0,68  
**Total acidity in TH2 g/l:** 6,15  
**Fixed acidity in TH2 g/l:** 5,30  
**PH:** 3,63  
**SO2 (free) & (total) mg/l:** 35/141

**Carton 12 x 75 cl**  
**Gross weight (kg) carton / euro-pallet / standard pallet:** 16.1 / 840 / 1170  
**Case dimensions (cm):** H 31.0 W 33.3 L 25.1 (cm)  
**Pallet Standard (1.0mx1.2m x 1.8 m):** 70 cases - 14 cases/level x 5 levels  
**Euro-pallet (0.8mx1.2m x 1.8 m):** 50 cases - 10 cases/level x 5 levels  
**Bottle barcode (EAN13):** 5600312192063  
**Cartoon barcode ITF14):** (12 x 75cl): 25600312192067  
**FCL 1x20' =** 1100 cases (on the floor) / 11 Euro pallets / 10 Standard Pallets



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**WINE ENTHUSIAST**  
**90**  
**POINTS**

DFJ Vinhos 2016 Escada  
Reserva Touriga Nacional  
(Lisboa)

Packed with tannins as well as ripe fruit, this wood-aged wine is dense and needs some aging. Although labeled as Touriga Nacional, it does also have small amounts of Touriga Franca and Alicante Bouschet in the blend. Drink from early 2020.

— R.V. Published 4/1/2019