

PATAMAR

RESERVA

Vinho Regional Lisboa | red 2015 | 13%



Winemaker: **José Neiva Correia**
 Country/ Region: **Portugal/ Lisboa**
 Terroir: **Quinta de Porto Franco / Alenquer**
 Grape Varieties: **Touriga Nacional 25% | Shiraz 25% | Alicante Bouschet 25% | Caladoc 25%**

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 oak barrels from Seguin Moreau of 225 Lt for 3 months.

Winemaker tasting notes:

Brilliant, we feel the aroma of ripe red fruits and spices from the oak ageing. Full-bodied, rich wine, in the mouth we feel ripe red fruits and pepper, very soft, tasty, finish elegant, intense and persistent.

Serving suggestions:

Excellent on its own or as a complement of grilled meat dishes, stews, risottos, pasta, Vegetarian cuisine, tapas, Portuguese "Petiscos", cod dishes and dry cheeses. Serve at 16 to 18°C.

ABV at 20°C%: 13,0
 Volume at 20°C g/cm³: 0,9978
 Dry Extract total g/dm³: 43,1
 Volatile acidity in acetic acid g/l: 0,52
 Total acidity in TH2 g/l: 6,00
 Fixed acidity in TH2 g/l: 5,48
 pH: 3,49
 SO2 (free) & (total) mg/l: 25/90



90 POINTS

DFJ Vinhos 2015 **PATAMAR**
 Reserva Red (Lisboa)

This is a concentrated wine that has fine tannins that are integrated with the ripe blackberry flavor. It is rich and dense in feel, with a succulent texture. Drink now.

Roger Voss

