

PORTADA RESERVA

Vinho Regional Lisboa | red 2014



Winemaker: José Neiva Correia
Country/ Region: Portugal/ Lisboa
Terroir: Quinta de Porto Franco / Alenquer
Grape Varieties: Touriga Nacional 34%, Shiraz 33% e Alicante Bouschet 33%

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 6 months. The wine only goes to consumer after 3 month of ageing in the bottle.

Winemaker tasting notes:

Bright, vibrant but elegant aroma to red berries and a few spice notes. It is a great wine, flavourful and velvety, which finishes elegant, intense and persistent.

Serving suggestions:

Excellent on its own or as a complement of grilled meat dishes, stews, risottos, pasta, vegetarian cuisine, tapas, 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

FT.P148.00



WINE ENTHUSIAST

88
POINTS
Best Buy

**DFJ Vinhos 2014 Portada
Reserva Red (Lisboa)**

This rich blend of Shiraz, Touriga Nacional and Alicante Bouschet is structured yet also has great black fruit, rich berry flavors and light acidity. Dark in color and densely textured, it's ready to drink.

— R.V. Published 8/1/2018