ALUADO

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DFJ VINHOS The New Portugal

RESERVA

ALICANTE BOUSCHET | Vinho Regional Lisboa | red 2019 | 13,5%



Winemaker: José Neiva Correia Country/ Region: Portugal/ Lisboa Terroir: Quinta de Porto Franco / Alenquer Grape Varieties: Alicante Bouschet 100%











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.



Very deep purple crimson. Aroma to ripe blackberry, plum, damson and cassis, spice too. Full black body, velvety texture, ample black fruits, good freshness and spice too. Very tasty, delicious, elegant with a long and intense end of tasting.

Serving suggestions:

A pleasure as a strong aperitif, great with red meat, big beef steaks, mushroom risotto, pasta, vegetarian, curry and other spicy food and dry cheese dishes. We recommend to serve at the temperature of 16 - 18°C. We recommend as well with omega 3 fishes, grilled sardines, salmon and cod fish at the temperature of 14 - 16°C.

ABV at 20°C%: 13.5 Volume at 20°C g/cm³: 0.9984 Dry Extract total g/dm³: 46 Volatile acidity in acetic acid g/l: 0.66 Total acidity inTH2 g/l: 6.75 Fixed acidity: 6.00 pH: 3.61 SO2 (free) & (total) mg/l: 38/ 122 Carton 12 x 75 cl
Gross weight (kg) carton / standard pallet: 16.1 / 1170
Case dimensions (cm): H 33.1 L 24.9 W 30.6
Bottle bar code = 5051559115672 / case bar code = 5051559115757
Pallet Standard (1.0mx1.2m): 70 cases - 14 cases/level x 5 levels
FCL 1x20' = 1100 cartons (on the floor) // 10 Standard Pallets

















