

# PORTADA

## LOTE DFJ RESERVA

Vinho Regional Lisboa | red 2019



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal/ Lisboa  
**Terroir:** Quinta de Porto Franco / Alenquer  
**Grape Varieties:** Alicante Bouschet 55%, Caladoc 15%, Tinta Roriz 15% and Touriga Franca 15%

### 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.

### Winemaker tasting notes:

A bright, rich and intense wine full of aromas of red matured fruits. Smooth, tasty and easy to drink, with an elegant, intense, long and pleasant tasting.

### Serving suggestions:

It's excellent with Tapas or by itself. Perfect for barbecues of red meat dishes, cod fish and salmon, roasts, Vegetarian and Mediterranean gastronomies, cheeses. We recommend to serve at the temperature of 14-16°C.

ABV at 20°C%: 13.0

Volume at 20°C g/cm<sup>3</sup>: 0,9965

Dry Extract total g/dm<sup>3</sup>: 39,6

Volatile acidity in acetic acid g/l: 0,56

Total acidity in TH2 g/l: 6,52

Fixed acidity in TH2 g/l: 5,42

pH: 3,60

SO<sub>2</sub> (free) & (total) mg/l: 29/122

FT.P148.00

Carton of 12 bottles x 75cl

Gross weight: 16.4 kg

Case dimensions (mm): H 317 x W 333 x L 251

Pallet Standard (1.0mx1.2m): 14 cases/ level x 5 levels = 70 cases

Bottle barcode (EAN13): 560 031219 270 4

Case barcode (ITF14): 2 560 0312 19270 8

FCL 1x20' = 2100 cartons (on the floor) / 10 Standard Pallets



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DFJ VINHOS 2019  
 Portada Reserva Lote  
 DFJ (Lisboa)

With a high proportion of Alicante Bouschet in the blend, this wine has ripe tannins and a solid texture. Its structure is sustained by the spicy black fruits and bright acidity.  
 Drink from 2023.

– R.V. Published 3/1/2022