VEGA D.O.C. Douro | red 2013



Grape Varieties: Blend of Touriga Franca, Touriga Nacional and Tinta Roriz

DOUBLE GOLD NA WINE & SPIRITS AWARD 中国环球葡萄酒及烈酒大奖 DOURO WINE OF THE YEAR **CWSA 2016 TROPHY**

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DFJ Vinhos 2013 Vega Red (Douro)

Dense and textured, this is a tannin dominated wine. The black fruit is still developing through the firm structure. At the end, with juicy blackberry fruits, the wine shows its generous future. Drink from 2017.

- R.V. Published 6/1/2016



Wine is aged in French of Allier oak barrels of 225 Lt for 3 months. Winemaker tasting notes:

Vinification method:

Winemaker: José Neiva Correia

Country / Region: Portugal / Douro

Rich and full bodied but very smooth. Delicious intense fruit with a complex and elegant finish. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2015. Well in color, ripe fruit aroma and a whole shows very well. Good floral presence, dry vegetable, ripe fruit, all nicely arranged. Soft and light sweetness in the mouth, is accessible red that needs to be drunk cooler."

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

Serving suggestions:

Superb on its own, it is also excellent with any meat dishes, oily fish, spicy food, Mediterranean cuisine and cheese. We recommend to serve at the temperature of 16-18°C.

of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

ABV at 20°C%: 13.0 Volume at 20°C g/cm3: 0.9936 Dry Extract total g/dm³: 32,3 Volatile acidity in acetic acid g/l: 0.59 Total acidity inTH2 g/l: 6,22 Fixed acidity inTH2 g/l: 5,63 **pH:** 3.62 SO2 (free) & (total) mg/l: 39/131

Gross weight: 7.6 kg (6x75cl) Case dimension (mm): 330x255x155 Standard Pallet (1.0mx1.2m): 135 cases - 15 cases/level x 9 levels Euro Pallet (0.80mx1.2m): 96 cases - 12 cases/level x 8 levels Bottle barcode (EAN13): 560 031219 085 4 Cartoon barcode (ITF14): 1 560 031219 085 1 FCL 1x20' = 2500 cases / 11 Euro pallets / 10 Standard pallets









