PORTADA

RESERVA | Vinho Regional Lisboa | red 2021







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:

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:

ABV at 20°C%: 12.5 Volume at 20°C g/cm3: 0,9975 Dry Extract total g/dm3: 38,8 Volatile acidity in acetic acid g/l: 0,61 Total acidity inTH2 g/l: 6,30 Fixed acidity inTH2 g/l: 5,81 pH: 3,45 SO2 (free) & (total) mg/l: 38/ 118

Carton of 6 bottles x 75cl (lay down) / Carton 12 x 75 cl (vertical) Gross weight: 8.3 kg / 16,4 kg Case dimensions (mm): 310x255x175 / H 317 x W 333 x L 251 Pallet Standard (1.0mx1.2m): 128 c6/ 16 cases/level x 8 levels | 70 c12/ 14 cases/level x 5 levels Europallet (0.8mx1.2m): 96 c6/ 12 cases/level x 8 levels | 50 c12/ 10 cases/level x 5 levels Bottle barcode (EAN13): 560 031219 221 6 Barcode c6 (ITF14): 1 560 031219 221 3 / Barcode c12: 25600312 192210

FCL 1x20' = 2100 c6/ 1050 c12 (on the floor)/ 11 Europallets/ 10 STD pallets

WINE ENTHUSIAST 90

POINTS **Best Buy**

DFJ Vinhos 2021 Portada Reserva Red (Lisboa)

Syrah and Alicante Bouschet give this woodaged wine great weight. It has a perfumed, spicy character that adds to the richness. It is a fine wine, just ready to drink.

- R.V. Published 11/1/2023























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