CONSENSUS

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TOURIGA NACIONAL

2013

Pinot Noir & Touriga Nacional | Vinho Regional Lisboa | red 2013

Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa Terroir: Porto Franco Single Estate / Alenquer Grape Varieties: Pinot Noir 50% & Touriga Nacional 50%











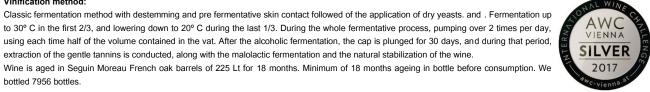
WINE ENTHUSIAST POINTS

DFJ Vinhos 2013 Consensus Pinot Noir-Touriga Nacional Red (Lisboa)

A firm, structured blend of 50-50 Pinot Noir and Touriga Nacional, this wine is rich and made to age. A dense texture underlies the ripe blackberry fruits and firm tannins. Aged for 18 months in wood, the wine needs time to mature further. Drink from 2018.







— R.V. Published 2/1/2017



Winemaker tasting notes:

bottled 7956 bottles.

Vinification method:

Rich, vibrant and intense fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and elegant with an intense and persistent finish

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,

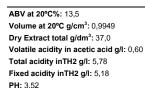
extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Serving suggestions: A great wine, ideal with strongly flavoured cheeses or grilled red meats. We recommend to serve at the temperature of 16-18°C.









SO2 (free) & (total) mg/I: 32/106

Carton of 6 bottles x 75 cl (lay down) Gross weight: 8.7kgs (6x75cl) Case dimensions (mm) =310x255x175

Pallet Standard (1.0mx1.2m) = 128 cases (6x75cl) - 16 cases/level x 8 levels/ 1156 kg Europallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels / 875 kg

Bottle bar code (EAN13) = 560 031219 010.6 Carton bar code (ITF14) = 1 560 031219 010.3

Truck 30T = 27 Euro pallet/ 20 Standard Pallets





