SEGADA Vinho Regional Lisboa | red 2015



WINE OF PORTUG

Serving suggestions:

Winemaker tasting notes:

Excellent by itself or as complement of pasta, meat, vegetarian and cheese dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,5 Volume at 20°C g/cm3: 0,9974 Dry Extract total g/dm^{3:} 40,6 Volatile acidity in acetic acid g/l: 0,46 Total acidity inTH2 g/l: 6,30 Fixed acidity inTH2 g/l: 5,72 PH: 3,45 SO2 (free) & (total) mg/l: 29/80

Winemaker: José Neiva Correia

Vinification method:

Country / Region: Portugal / Lisboa

Terroir: Quinta de Porto Franco - Alenquer

using each time half of the volume contained in the vat.

spices. The finish is intense, persistent and very pleasant.

the malolactic fermentation and the natural stabilization of the wine.

Wine is aged in French of Allier oak barrels of 225 Lt for 3 months.

Gross weight: 7.6 kg (6x75cl) or 15.2 kk (12x75cl) Case dimension: 330x235x155 - 310x235x340 Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 17 cases/level x 4 levels EURO (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 cases/level x 8 levels or 12 cases/level x 4 levels Full FCL 20'= 2400 cases (on the floor), 10 STD pallet or 11 Europallets Bottle Bar code (EAN13): 560 031219043 4 Case Bar Code (ITF14): (6x 75cl): 1 560 031219043 1 Case Bar Code (ITF14): (12 x 75cl): 2 560 031219043 8

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and . 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,

After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with

Bright ruby colour and a fruity aroma with a touch of violets. In the tasting it's smooth, showing a delicious ripe red fruits flavour with notes of

















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The New Portugal

