

VEGA

DOURO

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## 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 of Allier oak barrels of 225 Lt, from Seguin Moreau, for 3 months.

## Winemaker tasting notes:

Bright rubi colour, aromatic, very rich and full body, structured but smooth. Voluptuous, full mouth with a long, intense, persistent and elegant finish

## Serving suggestions:

Superb on its own, it is also excellent with any meat dishes, rich omega-3 fishes, spicy food, Mediterranean cuisine and cheeses. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,5 Volume at 20°C g/cm<sup>3</sup>: 0.9947 Dry Extract total g/dm<sup>3</sup>: 35,4 Volatile acidity in acetic acid g/l: 0.61 Total acidity inTH2 g/l: 5,70 Fixed acidity inTH2 g/l: 5,09 pH: 3,60 SO2 (free) & (total) mg/l: 38/ 137

Case of 6 x 75 cl (cork / horizontal) / Gross weight: 7,27 kg Case dimension (mm): H 155 x W 330 x L 235 Euro pallet: (0.80m x 1.2m): 96 cases - 12 cases/level x 8 levels Standard Pallet (1.0m x 1.2m): 135 cases - 15 cases/level x 9 levels Bottle barcode (EAN13): 5600312190854/ Carton barcode (ITF14): 15600312190851 FCL 1x20' = 2500 cases / 11 Euro pallets / 10 Standard pallets Case of 12 x 75 cl (cork / vertical) / Gross weight: 14,40 kg Case dimension (mm): H 323 x W 305 x L 231 Euro pallet: (0.80m x 1.2m): 68 cases - 12 cases/level x 4 levels Standard Pallet (1.0m x 1.2m): 68 cases - 17 cases/level x 4 levels Bottle barcode (EAN13): 5600312190854/ Carton barcode (ITF14): 25600312190858 FCL 1x20' = 1250 cases / 11 Euro pallets / 10 Standard pallets

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070–681 VILA CHĂ DE OURIQUE; PORTUGAL T: +351243704701 \* <u>www.dfjvinhos.com</u> \* <u>info@dfjvinhos.com</u> \* DCM; 16 de novembro de 2018

The New Portugal





