

JAG

TOURIGA NACIONAL

Vinho Regional Lisboa | red 2014



Winemaker: José Neiva Correia
Country/ Region: Portugal/ Lisboa
Terroir: Quinta de Porto Franco / Alenquer
Grape Varieties: Touriga Nacional 100%

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 6 months. The wine only goes to consumer after 3 month of ageing in the bottle.

Winemaker tasting notes:

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

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.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9959

Dry Extract total g/dm³: 38,3

Volatile acidity in acetic acid g/l: 0,54

Total acidity inTH2 g/l: 6,00

Fixed acidity inTH2 g/l: 5,32

pH: 3,62

SO2 (free) & (total) mg/l: 35/109

FT.P148.00

Carton of 6 bottles x 75cl (lay down)

Gross weight: 8.3 kg (6x75cl)

Case dimensions (cm): 310x255x175

Pallet Standard (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels

Euro pallet (0.8mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle barcode (EAN13): 5600312192469

Case barcode (ITF14): 15600312192466

FCL 1x20' = 2300 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets

Truck 30T = 29 Euro pallets / 21 Standard Pallets



DFJ
DFJ VINHOS
The New Portugal