

SEGADA

Vinho Regional Lisboa | red 2018



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco - Alenquer
Grapes: Touriga Nacional 40%, Alfrocheiro 40%, Merlot 10%, Tinta Roriz, 5%, Alicante Bouschet 5%

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.

Winemaker tasting notes:

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

Serving suggestions:

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%: 13,0

Volume at 20°C g/cm³: 0,9974

Dry Extract total g/dm³: 40,6

Volatile acidity in acetic acid g/l: 0,46

Total acidity in TH2 g/l: 6,30

Fixed acidity in TH2 g/l: 5,72

PH: 3,45

SO2 (free) & (total) mg/l: 29/80



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