PORTADA

2018

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The Aires Portus

Winemakers Selection

Vinho Regional Lisboa | red 2018



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DFJ Vinhos 2018 Portada Winemaker's Selection Red (Lisboa)

A blend of seven varieties, this is an attractive mélange of ripe, soft fruitiness. The light touch of this easy wine is just right, in balance with attractive red fruits. Drink the wine now.

- R.V. Published 4/1/2020



selection









WINE ENTHUSIAST 86 POINTS Best Buy

Classic fermentation method made in stainless steel vats, 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:

Vinification method:

Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Shiraz 10% and Cabernet Sauvignon 5%

This deep ruby red, full-bodied wine has berry fruit flavours and a beautiful balance. It's fruity, tasty, and very pleasant and elegant.

Grape Varieties: Blend of Tinta Roriz 15%, Touriga Nacional 15%, Castelão 20%, Caladoc 20%, Alicante Bouschet 15%,

Ageing: The wine ages in bottle during 1 month after bottling. No oak ageing or oak fermentation.

Serving suggestions:

It's the perfect "happy hour" red wine, a great everyday wine. It's excellent with food or by itself. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, Mediterranean, Vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12.5 Volume at 20°C g/cm^{3:} 1,0008 Dry Extract total g/dm3: 48.1 Volatile acidity in acetic acid g/l: 0,44 Total acidity inTH2 g/l: 6,00 Fixed acidity inTH2 g/l: 5,56 PH: 3,54 SO2 (free) & (total) mg/l: 40/70

units/carton	Vertical	6x75 cl	12 x 75 cl
closure		Cork / Screw cap	Cork/ Screw cap
Gross weight	kg	7,28	14,4
Carton dimension	mm	335 x 230 x 155	301 x 227 x 324
Pallet STD (1mx1,2m)	cartons	150	68
	Levels x Cartons	5 x 30	4 x 17
Euro pallet (0,8mx	cartons	125	60
1,2m)			
	Levels x Cartons	5x25	5x12
Bottle bar code	EAN13	560 0312 19048 9	5600312 190489
Case bar code	ITF14	1560 031219 048 6	25600312 19048

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The New Portugal

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WINE AWARDS







