

Francos

Grande Escolha

Vinho Regional Lisboa | red 2015



Winemaker: José Neiva Correia
Country / Region: Portugal / Alenquer
Terroir: Quinta de Porto Franco Single Estate
Grape Varieties: Touriga Nacional 34%, Touriga Franca 33% and Alicante Bouschet 33%

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.

Ageing

Aged 15 months in French new oak barrels of 225Lt from Seguin Moreau. Aged in bottle for a minimum period of 12 months

Tasting notes

Bright deep red colour, full bodied, rich, with a great structure and a harmonious balance between the red fruit and the wooden notes. Very tasty, with an intense, long, persistent and very elegant finish.

How to serve

A great wine for great events and top gastronomy. Excellent with ham from Chaves, Barrancos or Pata Negra, excellent complement of game meats, roasted red meats, stews and cured cheeses. Serve at 16 to 18°C.

ABV at 20°C%: 13,5

Volume at 20°C g/cm³: 0,9980

Dry Extract total g/dm³: 44,4

Volatile acidity in acetic acid g/l: 0,48

Total acidity in TH2 g/l: 6,22

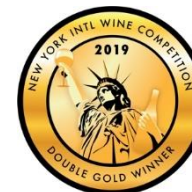
Fixed acidity in TH2 g/l: 5,74

PH: 3,52

SO2 (free) & (total) mg/l: 29/96



HIGHLY COMMENDED



WINE ENTHUSIAST
92
POINTS

DFJ Vinhos 2015 Francos Grande Escolha Red (Lisboa)

Equal proportions of Touriga Nacional, Touriga Franca and Alicante Bouschet have gone into this richly structured wine. It has both power and elegance, with ripe black fruit and oak spice flavors contributing to the finely balanced palate. Drink now.

— R.V. Published 4/1/2019

