# **PORTADA**

## WINEMAKERS SELECTION









**POINTS Best Buy** 

DFJ Vinhos 2019 Portada Winemaker's Selection Red (Lisboa)

While the wine has a fine balance between fruit and light tannins, it also has a cool streak of acidity that comes from the vineyard location influenced by the Atlantic Ocean. It is an attractive, fruity wine that is ready to drink.

- R.V. Published 4/1/2021









GOLD

2021 sialmportNews AWARDS











Vinho Regional Lisboa | red 2019



Winemaker: José Neiva Correia Country/ Region: Portugal / Lisboa

Grape Varieties: BLEND OF CASTELÃO 25%, CALADOC 25%, SHIRAZ 20%, TINTA RORIZ 15%; TOURIGA

NACIONAL 5%, ALICANTE BOUSCHET 5% and CABERNET SAUVIGNON 5%

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

#### Vinification method:

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:

Bright garnet color and aroma of ripe red fruits. In the tasting it is a balanced, fruity, tasty, elegant wine with a long and intense finish. A great wine for everyday pleasure and for any occasion.

### 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/cm3: 0.9920 Dry Extract total q/dm3: 44.2 Volatile acidity in acetic acid g/l: 0,52 Total acidity inTH2 g/l: 6,00 PH: 3,64 SO2 (free) & (total) mg/l: 35/83

10.000	6x75 cl	12 x 75 cl
	Cork / Screw cap	Cork/ Screw cap
kg	7,28	14,4
mm	335 x 230 x 155	301 x 227 x 324
cartons	150	68
Levels x Cartons	5 x 30	4 x 17
cartons	125	60
Levels x Cartons	5x25	5x12
EAN13	560 0312 19048 9	5600312 190489
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