

# JAG

Vinho Regional Lisboa | red 2019



Winemaker: José Neiva Correia  
Country / Region: Portugal / Lisboa  
Terroir: single estate DFJ VINHOS single estates.  
Varietals: Touriga Nacional 15%; Touriga Franca 15%; Tinta Roriz 15%; Shiraz 15%; Alicante Bouschet 20%; Caladoc 20%;

History:  
Sometimes a new wine is like a NEW ADVENTURE. What is hidden there?

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:  
Ruby in color, bright, very fruity and aromatic. In the tasting it is very balanced, fruity, flavorful, and elegant giving a great pleasure.

Serving suggestions:  
Excellent as an aperitif, a perfect everyday wine. Excellent complement of white or red meat dishes, meat stews, roasts, barbecues, pastas, pizzas, vegetarian dishes, Mexican, Chinese, Thai cuisine and cheese dishes.  
Serve at a temperature of 16 to 18°C.

ABV at 20°C: 12,5  
Volume at 20°C g/cm<sup>3</sup>: 0.9920  
Dry Extract total g/dm<sup>3</sup>: 44.2  
Volatile acidity in acetic acid g/l: 0,52  
Total acidity in TH2 g/l: 6,00  
PH: 3,64  
SO2 (free) & (total) mg/l: 35/83

Gross weight: 7.28 kg (6x75cl)  
Case dimension: H 323 W 305 L 231 (laydown carton with cork)  
Pallet Standard (1.0mx1.2m): 135 cases - 15 cases/level x 9 levels  
Euro Pallet (0.80mx1.2m): 108 cases - 12 cases/level x 9 levels  
Bottle bar code / EAN 13 = 560 0312 192292  
Carton bar code / ITF 14 = 1 560 0312 192299  
Full FCL 20' = 2500 cases (on the floor), 10 STD pallet or 11 Euro-pallets

  
**DFJ VINHOS**  
*The New Portugal*



**USA wine RATINGS**

**Gold Medal 2021**  
90 Points

**JAG**  
DFJ Vinhos  
Vintage: 2019

**TASTING NOTES**  
A balanced and complex wine. Driven mainly by red berries that show as ripe and jammy on the palate.

