VEGA D.O.C. Douro | red 2019

Winemaker: José Neiva Correia Country / Region: Portugal / Douro Grape Varieties: Blend of Touriga Franca, Touriga Nacional and Tinta Roriz

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. Wine is aged in French of Allier oak barrels of 225 Lt, from Seguin Moreau, for 3 months.

Winemaker tasting notes:

Bright rubi colour, aromatic, very rich and full body, structured but smooth. Voluptuous, full mouth with a long, intense, persistent and elegant finish

Serving suggestions:

Superb on its own, it is also excellent with any meat dishes, rich omega-3 fishes, spicy food, Mediterranean cuisine and cheeses.

We recommend to serve at the temperature of 16-18°C.



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Case of 6 x 75 cl (cork / horizontal) / Gross weight: 7,27 kg Case dimension (mm): H 155 x W 330 x L 235 Euro pallet: (0.80m x 1.2m): 96 cases - 12 cases/level x 8 levels Standard Pallet (1.0m x 1.2m): 135 cases - 15 cases/level x 9 levels Bottle barcode (EAN13): 5600312190854/ Carton barcode (ITF14): 15600312190851 FCL 1x20' = 2500 cases / 11 Euro pallets / 10 Standard pallets

Case of 12 x 75 cl (cork / vertical) / Gross weight: 14,40 kg Case dimension (mm): H 323 x W 305 x L 231 Euro pallet: (0.80m x 1.2m): 48 cases - 12 cases/level x 4 levels Standard Pallet (1.0m x 1.2m): 68 cases - 17 cases/level x 4 levels Bottle barcode (EAN13): 5600312190854/ Carton barcode (ITF14): 25600312190858 FCL 1x20' = 1250 cases / 11 Euro pallets / 10 Standard pallets



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VEGA

DFJ Vinhos Vintage: 2019 TASTING NOTES

The wine has bright red fruit on the palate consisting of strawberries, red cherries. The wine has a good texture and pleasant earthiness that compliments the wine. A youthful, but complex fresh wine!

ABV at 20°C%: 13,0 Volume at 20°C g/cm³: 0.9952 Dry Extract total g/dm³: 34,6 Volatile acidity in acetic acid g/l: 0.55 Total acidity inTH2 g/l: 5,70 Fixed acidity inTH2 g/l: 5,15 pH: 3,55 SO2 (free) & (total) mg/l: 38/96

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