

# CASA DO LAGO

## Grande Reserva

Cabernet Sauvignon | Vinho Regional Lisboa | red 2017 | 13,5%



**Winemaker:** José Neiva Correia  
**Country:** Portugal / **Region:** Lisboa  
**Terroir:** DFJ VINHOS single estates  
**Grape Varieties:** Cabernet Sauvignon 100%

### 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 new oak barrels of 225 Lt for 6 months.

### Winemaker tasting notes:

A wine of intense aromas and flavours. The palate is superbly balanced with youthful, rich fruit and fines tannins. Soft yet spicy cassis fruit has been seasoned with cedar notes from subtle oak ageing. The finish is elegant, long, tasty and extremely persistent.

### Serving suggestions:

Excellent by itself or with any full flavoured dishes especially with red meat and cheeses. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13.5

Volume at 20°C g/cm<sup>3</sup>: 0.9996

Dry Extract total g/dm<sup>3</sup>: 39.6

Volatile acidity in acetic acid g/l: 0.49

Total acidity inTH2 g/l: 5.18

Fixed acidity inTH2 g/l: 4.55

pH: 3,63

SO2 (free) & (total) mg/l: 35 / 96



**WINEENTHUSIAST**  
**90**  
POINTS  
**Best Buy**

DFJ Vinhos 2017 Casa do Lago Grande Reserva Cabernet Sauvignon (Lisboa)

This rich, structured and perfumed Cabernet Sauvignon is aging well. Dense tannins and a black currant flavor offer ripeness, balanced by a fresh edge of acidity. It will be ready to drink from 2022.

— R.V. Published 10/1/2021

