

PORTADA

LOTE DFJ

Vinho Regional Lisboa | red 2020



\Winemaker: **José Neiva Correia**

Country/ Region: **Portugal / Lisboa**

Grape Varieties: Castelão 30%, Tinta Roriz 25%, Caladoc 25%, Touriga Nacional 15%, and Pinot Noir 5%

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:

That's your everyday wine. Medium body, light alcohol volume, ruby bright colour, with red matured fruit flavours. Smooth, tasty and easy to drink, with an elegant, intense and long pleasant finish in the tasting.

Serving suggestions:

It's excellent with food or by itself. Perfect for events, parties, to complement red meat dishes, roasts, barbecue, poultry, spicy and hot food, game, Vegetarian, Mediterranean, Portuguese, Italian and Asian gastronomies cod fish, salmon and cheese dishes. We recommend to serve at the temperature of 14-16°C.

ABV at 20°C: 12%

Volume at 20°C g/cm³: 0.9993

Dry Extract total g/dm³: 44.4

Volatile acidity in acetic acid g/l: 0.46

Total acidity in TH2 g/l: 5.40

Fixed acidity in TH2 g/l:

PH: 3.53

SO2 (free) & (total) mg/l: 42/ 80

L21077



DFJ VINHOS
The New Portugal