

# ESCADA

## Reserva

Touriga Nacional | Vinho Regional Lisboa | red 2022



Winemaker: José Neiva Correia  
Country / Region: Portugal / Alenquer  
Terroir: DFJ VINHOS Single Estates  
Grape Varieties: TOURIGA NACIONAL 85%; TOURIGA FRANCA 10%; ALICANTE BOUSCHET 5%

### Vinification method and Ageing:

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 Seguin Moreau new oak barrels of 225 Lt for 12 months.

### Tasting Notes:

It's a bright red, rich, full body, with harmonious balance between red fruits and the oak scents. In the tasting was smooth, very tasty, and intense with a long, persistent and elegant finish.

### Serving suggestions:

A great wine for special occasions and refined cuisine. Excellent with a well-cured Portuguese ham from Barrancos or Chaves (ham of Portuguese origin) or Pata Negra, also a great complement to game, roasted red meats and long-aged cheeses. We suggest serving this wine at a temperature of 14-16° C. We also recommend decanting the wine before serving it, as it is not very filtered, it gains in flavor and aroma with a prior oxygenation of 15 minutes.

ABV at 20°C%: 13,0  
Volume at 20°C g/cm<sup>3</sup>: 0,9977  
Dry Extract total g/dm<sup>3</sup>: 43,4  
Volatile acidity in acetic acid g/l: 0,60  
Total acidity in TH2 g/l: 6,45  
Fixed acidity in TH2 g/l: 5,90  
PH: 3,34  
SO<sub>2</sub> (free) & (total) mg/l: 45/ 90



**WINE ENTHUSIAST**  
**90 POINTS**  
Best Buy

**DFJ Vinhos 2022 Escada Reserva Portuguese Red (Lisboa)**

Rich black fruits and a fine layer of tannins give this wine its structure and concentration. The licorice aroma and core of firm tannins suggest potential. Drink from 2026. Suitable for vegans.

— R.V. Published 11/1/2025

