

# CONSENSUS

PINOT NOIR & TOURIGA NACIONAL | Vinho Regional Lisboa | red 2022



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Porto Franco Single Estate | Casal da Madeira single estate  
**Grape Varieties:** Pinot Noir 50% & Touriga Nacional 50%

**Vinification method:**

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and 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 French oak barrels of 225 Lt for 14 months. Minimum of 2 months ageing in bottle before consumption.

**Winemaker tasting notes:**

Rich, vibrant and intense fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and elegant with an intense and persistent finish.

**Serving suggestions:** A great wine, ideal with strongly flavoured cheeses or grilled red meats. We recommend to serve at the temperature of 14-16°C.

ABV at 20°C%: 13,0  
 Volume at 20°C g/cm³: 0,9962  
 Dry Extract total g/dm³: 39,6  
 Volatile acidity in acetic acid g/l: 0,68  
 Total acidity in TH2 g/l: 6,38  
 Fixed acidity in TH2 g/l: 6,20  
 PH: 3,50  
 SO2 (free) & (total) mg/l: 26/99



**WINE ENTHUSIAST**  
**90 POINTS**  
**Best Buy**  
**DFJ Vinhos 2022 Consensus Red (Lisboa)**  
 A blend of Pinot Noir and Touriga Nacional, this is a dense wine. A spice and blackberry aroma sets up a wine that has some firm tannins balanced by juicy cherry flavors. Drink from 2025.  
 —R.V. Published 12/1/2024

