ESCADA

TOURIGA NACIONAL | Vinho Regional Lisboa | red 2025



Winemaker: José Neiva Correia
Country/ Region: Portugal/ Lisboa
Terroir: Quintas da DFJ VINHOS
Grape Varieties: Touriga Nacional 100%

Vinification method:
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30º C in the first 2/3, and lowering down to 20º 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:
Rich, full-bodied, very fruity, velvety, tasty, with an intense, long and elegant aftertaste.

Serving suggestions:
Wine for all occasions and events. Great complement to meat, oven-roasted fish, Portuguese, Mediterranean, Italian cuisine and cheeses. We recommend serving at a temperature of 14-16ºC. Extraordinary as an aperitif, with grilled fish such as salmon, sardines and cod. Perfect with grilled meats, hot spicy cuisine and marinades. We recommend serving at a temperature of 10-14ºC.

ABV at 20ºC%: 12,0
Volume at 20ºC g/cm^3: 1,0006
Dry Extract total g/dm^3: 48,1
Volatile acidity in acetic acid g/l: 0,55
Total acidity inTH2 g/l: 6,15
Fixed acidity inTH2 g/l: 5,70
pH: 3,48
SO2 (free) & (total) mg/l: 35/106

Carton 12 x 75 cl / Gross weight (kg): 16.1
Case dimensions: H 31.0 W 33.3 L 25.1 (cm)
Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels
Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels
Bottle barcode (EAN13): 560 0312 19188 2
Case barcode (ITF14): 2 560 0312 19188 6
FCL 1x20' = 1100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets
Truck 30T = 28 Euro pallets / 20 Standard Pallets

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