PATAMAR

RESERVA

Vinho Regional Lisboa | red 2021



Winemaker: **José Neiva Correia**
Country/ Region: **Portugal/ Lisboa**
Terroir: **Quinta de Porto Franco / Alenquer**
Grape Varieties: **Touriga Nacional 25% | Shiraz 25% | Alicante Bouschet 25% | Caladoc 25%**

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.
Wine is aged in French oak barrels from Seguin Moreau of 225 Lt for 3 months.

Winemaker tasting notes:
Brilliant, we feel the aroma of ripe red fruits and spices from the oak ageing. Full-bodied, rich wine, in the mouth we feel ripe red fruits and pepper, very soft, tasty, finish elegant, intense and persistent.

Serving suggestions:
Excellent on its own or as a complement of grilled meat dishes, stews, risottos, pasta, Vegetarian cuisine, tapas, Portuguese “Petiscos”, cod dishes and dry cheeses. Serve at 16 to 18ºC.

ABV at 20ºC%: 13,0	Carton of 12 bottles x 75cl
Volume at 20ºC g/cm^3: 0,9984	Gross weight: 16.4 kg
Dry Extract total g/dm^3: 44,2	Case dimensions (cm): 310x255x170
Volatile acidity in acetic acid g/l: 0,60	Pallet Standard (1.0mx1.2m): 70 cases / 14 cases x 5 levels
Total acidity inTH2 g/l: 6,30	Euro pallet (0.8mx1.2m): 50 cases / 10 cases x 5 levels
Fixed acidity inTH2 g/l: 5,42	Bottle barcode (EAN13): 560 0312 19260 5
pH: 3,48	Case barcode (ITF14): 2 560 0312 19260 9
SO2 (free) & (total) mg/l: 38/137	FCL 1x20’ = 1100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070-681 VILA CHÃ DE OURIQUE; PORTUGAL
T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 3 de novembro de 2026