



DFJ VINHOS

PORTADA

MEDIUM SWEET

VINHO REGIONAL LISBOA RED 2012

Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Grape Varieties: Blend of Tinta Roriz 25%, Touriga Nacional 20%, Castelão 20%, Caladoc 20% and Alicante Bouschet 15%

Ageing: The wine ages in bottle during 1 month after bottling.

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:

This deep, ruby red, medium-bodied wine has berry fruit flavours and a beautiful balance, very smooth and tasty with notes of matured red fruits, compote of fruits and honey.

Serving suggestions:

It's excellent with food or by itself. Will accompany roasts, barbecue, pasta, Chinese, Indian, Thai, Mexican, vegetarian and cheese dishes. It's great as dessert wine.

ABV at 20°C%: 12.5

Volume at 20°C g/cm³: 1,0049

Dry Extract total g/dm³: 60,3

Volatile acidity in acetic acid g/l: 0,58

Total acidity inTH2 g/l: 5,78

Fixed acidity inTH2 g/l: 5,05

PH: 3,48

SO2 (free) & (total) mg/l: 32/93

FT P 242.00

Gross weight: 8.3 kg (6x75cl)

Case dimension: 330x235x155

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels

EURO (0, 80mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle barcode (EAN13): 560 031 219 048 9

Cartoon barcode (ITF14) : 1 560 031 219 048 6

Full FCL 20'= 2450 cases (on the floor), 10 STD pallet or 11 Europallets



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Food Quality Certification



The New Portugal

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