



DFJ

TOURIGA NACIONAL & TOURIGA FRANCA VINHO REGIONAL LISBOA RED 2008



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Lisboa
Terroir: Quinta de Porto Franco
Grape Varieties: Touriga Nacional 50% and Touriga Franca 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 French of Allier oak barrels of 225 Lt from Seguin Moreau for 5 months.

Winemaker tasting notes:

It's a great wine, delicious combination of two excellent Portuguese grape varieties. Intense forest fruit flavours with dark chocolate notes in an appellative combination, rich, with a tasty, intense and long finish.

Serving suggestions:

Excellent with food or by itself. Try with red meat, game and cheese dishes.

ABV at 20°C%: 13,5
Volume at 20°C g/cm³: 0,9940
Dry Extract total g/dm³: 33,1
Volatile acidity in acetic acid g/l: 0,54
Total acidity in TH2 g/l: 5,40
Fixed acidity in TH2 g/l: 4,73
PH: 3,89
SO2 (free) & (total) mg/l: 38/99
FT.P047.00

Carton of 6 bottles x 75 cl (lay down)
Gross weight: 8,7 kgs (6x75cl)
Case dimension / cm: 310x255x175
Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels
Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle bar code (EAN13) = 560 031219 072 4
Carton bar code (ITF14) = 1 560 031219 072 1
FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets
Truck 30T / 24T = 27 euro pallets / 20 Standard pallets



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Food Quality Certification



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