

# PATAMAR

## Reserva

D.O.C. Douro | red 2013



Winemaker: José Neiva Correia

Country / Region: Portugal / Douro

Grape Varieties: Blend of Touriga Franca, Touriga Nacional and Tinta Roriz

### 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.

Wine is aged in French of Allier oak barrels of 225 Lt for 6 months.

### Winemaker tasting notes:

Deep full body red wine, structured with a fruity aroma combined with oak scents. The ageing in oak barrels develops a smoke fragrance that intensifies the pleasure to drink this wine. The end of the tasting is long, velvety, intense and pleasant. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2014. Perfectly in color and dense aroma, with ripe fruit and a vigorous style but without hurting. The vegetable side mark well the tasting in the mouth, and this is also a Douro characteristic. The set is in good state of balance between the parts."

### Serving suggestions:

It's a superb accompaniment to fuller flavoured food such as red meat dishes, pasta, and cheeses. This wine is also delicious served without food. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm<sup>3</sup>: 0,9947

Dry Extract total g/dm<sup>3</sup>: 35,4

Volatile acidity in acetic acid g/l: 0,61

Total acidity inTH2 g/l: 5,70

Fixed acidity inTH2 g/l: 5,09

pH: 3,60

SO2 (free) & (total) mg/l: 38/137

FT P003.00



**WINE ENTHUSIAST**  
**89**  
POINTS  
**Best Buy**

DFJ Vinhos 2013  
Patamar Reserva Red  
(Douro)

Named after the terraces (Patamares) on which the vines are planted in the Douro, the wine is a classic blend of Touriga Nacional, Touriga Franca and Tinta Roriz. Firmly structured and still young, the wine is rich with blackberry and black plum skin flavors. There is a dry core that will soften. Drink from 2017.

— R.V. Published 6/1/2016



Korea Wine Challenge 2016  
**GOLD MEDAL**

