

VEGA

D.O.C. Douro | red 2015



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, from Seguin Moreau, for 3 months.

Winemaker tasting notes:

Bright rubi colour, aromatic, very rich and full body, structured but smooth. Voluptuous, full mouth with a long, intense, persistent and elegant finish

Serving suggestions:

Superb on its own, it is also excellent with any meat dishes, rich omega-3 fishes, spicy food, Mediterranean cuisine and cheeses.

We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 14.0

Volume at 20°C g/cm³: 0.9933

Dry Extract total g/dm³: 33,1

Volatile acidity in acetic acid g/l: 0.66

Total acidity inTH2 g/l: 5,92

Fixed acidity inTH2 g/l: 5,26

pH: 3,65

SO2 (free) & (total) mg/l: 35/134

Gross weight: 7.6 kg (6x75cl)

Case dimension (mm): 330x255x155

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

Euro Pallet (0.80mx1.2m): 96 cases - 12 cases/level x 8 levels

Bottle barcode (EAN13): 560 031219 085 4

Cartoon barcode (ITF14): 1 560 031219 085 1

FCL 1x20' = 2500 cases / 11 Euro pallets / 10 Standard pallets