

ESCADA

Reserva

D.O.C. DOURO | red 2013



Winemaker: José Neiva Correia

Country/ Region: Portugal / DOC Douro

Grape Varieties: Blend of Touriga Nacional 34%, Touriga Franca 33% and Tinta Roriz 33%

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 new French of Allier oak barrels of 225 Lt from Seguin Moreau for 6 months.

Winemaker tasting notes:

Very rich, strong aroma to red fruits and oak scents. Structured and full bodied but very smooth, delicious intense fruit with a complex and elegant finish.

Serving suggestions:

A great wine for great moments and exquisite gastronomy. Superb on its own, it is also excellent with any meat dishes, stews, Mediterranean cuisine and all type of matured cheeses. We recommend to serve at the temperature of 15-18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm³: 0,9941

Dry Extract total g/dm³: 33,6

Volatile acidity in acetic acid g/l: 0,60

Total acidity inTH2 g/l: 5,85

Fixed acidity inTH2 g/l: 5,10

pH: 3,54

SO2 (free) & (total) mg/l: 35/118

Carton of 6 bottles x 75cl (lay down)

Gross weight: 8.7 kg

Case dimension / mm/ H x W x L: 170 x 305 x 254

STD pallet 1.0mx1.2m: 128 cases | 16 cases/level x 8 levels

Euro pallet: 96 cases | 12 cases/level x 8 levels

Bar code bottle (EAN 13): 560 0312 19164 6

Cartoon bar code (ITF 14): 1 560 0312 19164 3

FCL 1x20' = 2150 cartons (on the floor) / 11 Euro Pallets / 10 STD pallets



CWSA PORTUGUESE WINE OF THE YEAR 2017



WINE ENTHUSIAST
91 POINTS
Best Buy

DFJ Vinhos 2013 Escada Reserva Red (Douro)

This is a powerfully structured wine, not heavy but firm, with tannins and tensile acidity. The dry core of the wine supports blueberry and violet flavors concentrated on the palate. Drink from 2017.

— R.V. Published 6/1/2016