

# VEGA

D.O.C. Douro | red 2011



**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 3 months.

**Winemaker tasting notes:**

Rich and full bodied but very smooth. Delicious intense fruit with a complex and elegant finish.

**Serving suggestions:**

Superb on its own, it is also excellent with any meat dishes, oily fish, spicy food, Mediterranean cuisine and cheese.  
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>:** 0.9937

**Dry Extract total g/dm<sup>3</sup>:** 34,1

**Volatile acidity in acetic acid g/l:** 0.70

**Total acidity inTH2 g/l:** 5.70

**Fixed acidity inTH2 g/l:** 4.83

**pH:** 3,54

**SO2 (free) & (total) mg/l:** 38/109

**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

  
**DFJ VINHOS**  
*The New Portugal*



**WINE ENTHUSIAST**  
THE WORLD IN YOUR GLASS

90 points

**DFJ Vinhos 2011 Vega  
Red (Douro)**

This is a firmly structured, dark wine. It has black cherry and berry fruit, a solid core of tannins and tight acidity. With its dense character, there is every chance of this impressive wine aging well, yielding a more rounded wine. Drink from 2016. — R.V.  
Published 12/1/2013

**BEST BUY**