GRAND'ARTE TOURIGA NACIONAL

Vinho Regional Lisboa | red 2012







Portuga Gold

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WINE ENTHUSIAST 91 points

DFJ Vinhos 2012 Grand'Arte Touriga Nacional (Lisboa)

This wine is an exemplary expression of Touriga Nacional. It has structure, perfumes, rich black-fruit flavors and a serious tannic background. Concentrated and with fine intensity, it needs to age, so drink from 2017.

> - R.V. Published 10/1/2015 BEST BUY



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 oak barrels from Seguin Moreau of 225 Lt for 6 months. The wine only goes to consumer after 3 month of ageing in the bottle.

Winemaker tasting notes:

Vinification method:

Winemaker: José Neiva Correia

Country/ Region: Portugal/ Lisboa

Grape Varieties: Touriga Nacional 100%

Rich, vibrant and intensely fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and elegant with an intense and persistent finish. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2015. The wine shows up elegant aroma, very fine in the fruit and floral notes but all very pleasant and very well balanced. Elegant in the mouth with very fine tannins with a very attractive fruit that makes the tasting a pleasure."

Serving suggestions:

A great wine, ideal with strongly flavoured cheeses or grilled red meats. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13.0 Volume at 20°C g/cm3: 0.9941 Dry Extract total g/dm³: 33.1 Volatile acidity in acetic acid g/l: 0,62 Total acidity inTH2 g/l: 5,55 Fixed acidity inTH2 g/l: 4,76 **pH:** 3.62 SO2 (free) & (total) mg/l: 35/125 FT P148 00

Carton of 6 bottles x 75cl (lay down) Gross weight: 8.3 kg (6x75cl) Case dimensions (cm): 310x255x175 Pallet Standard (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels Euro pallet (0.8mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels Bottle barcode (EAN13): 560 031219 125 7 Case barcode (ITF14): 1 560 031219 125 4 FCL 1x20' = 2300 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets Truck 30T = 29 Euro pallets / 21 Standard Pallets



GOLD MEDAL

NA WINE & SPIRITS AWARD: 中国环球葡萄酒及烈酒大奖





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The New Portugal