

# **Francos**

### Reserva

Vinho Regional Lisboa | red 2011



Winemaker: José Neiva Correia Country / Region: Portugal / Alenquer

Terroir: Quinta de Porto Franco Single Estate

Grape Varieties: Touriga Nacional 65%, Touriga Franca 20% and Alicante Bouschet 15%

#### 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.

#### Ageing

Wine is aged in Seguin Moreau new oak barrels of 225 Lt for 14 months. Aged 18 months in bottle before 1st presentation to the consumers. João Paulo Martins; Vinhos de Portugal 2016; "Tasted again in 2015. Made with Touriga Nacional, Touriga Franca and Alicante Bouschet. The wine has good concentration, an aroma that shown again polished and with ripe fruit of great quality. In the mouth it gives a very good tasting, refined, the fruit is alive and well elegant, all very well composed. It is one of the producer's favorite, the one whose grapes are picked by hand. About 22,000 bottles produced."

#### Serving suggestions:

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

ABV at 20°C%: 13,5
Volume at 20°C g/cm³: 0,9948
Dry Extract total g/dm³: 36,2
Volatile acidity in acetic acid g/l: 0,68
Total acidity inTH2 g/l: 6,15
Fixed acidity inTH2 g/l: 5,30

PH: 3.63

SO2 (free) & (total) mg/l: 35/141

Carton of 6 bottles x 75cl (lay down) Gross weight: 8,7 kg (6x75cl) Case dimension: 310x255x175

Pallet configuration:

1.0mx1.2m: 128 cases (6x75cl) - 16 cases/level x 8 levels EURO: 120 cases (6x75cl) - 12 cases/level x 10 levels Bottle barcode (EAN13): 560 031219 038 0 Cartoon barcode ITF14): (6 x 75cl): 1 560 031219 038 7

FCI 1x20' = 2000 cartons (on the floor) / 11 Furo Pallets / 10 Standard Pallets

# WINE ENTHUSIAST.

92 points

## DFJ Vinhos 2011 Francos Reserva Red (Lisboa)

Hand-selected bunches from the Porto Franco estate of DFJ Vinhos went into this complex wine. It has solid tannins and a firm black-fruit character. The wood aging shows well and is already balanced, melding the fruit and structure together. Drink now.

— R.V. Published 6/1/2015







