

# **QUINTA DO ROCIO**

#### **VINHO REGIONAL LISBOA RED 2008**





Winemaker: José Neiva Correia and Lisete Lucas Country/ Region: Portugal / Estremadura Terroir: Quinta do Rocio (Single estate)

Grape Varieties: Shiraz, Merlot, Touriga Nacional & Grenache (aprox.25% of each grape)

#### Vinification method:

Vinification made by the classic fermentation method at 28°. 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 12 months. Ageing in bottle a minimum 12 months after bottling.

### Winemaker tasting notes:

A great wine, exclusive, the wine for special occasions.

ABV at 20°C%: 13,0 Volume at 20°C g/cm³: 0,9944 Dry Extract total g/dm³: 32,8 Volatile acidity in acetic acid g/l: 0,67 Total acidity inTH2 g/l: 6,68 Fixed acidity inTH2 g/l: 5,85

**pH:** 3,67

SO2 (free) & (total) mg/l: 32/86

Carton of 6 bottles x 75cl (lay down)

**Gross weight:** 8,7 kgs **Case dimension:** 310x 255 x 175

Pallet configuration:

1.0mx1.2m: 128 cases (6x75cl) - 16 cases/level x 8 levels EURO: 96 cases (6x75cl) - 12 cases/level x 8 levels Bottle barcode (EAN13): 560 031219 079 3

Cartoon barcode (ITF14): (6x 75cl): 1 560 031219 079 0



## 92 points

## DFJ Vinhos 2008 Quinta do Rocio Red (Lisboa)

DFJ Vinhos manages this 16th century property which has produced a now mature wine. It has great balance, the berry fruits moving to secondary flavors of spice, smokiness, sweet tannins and hints of toast. It's ready to drink, but will continue to develop through 2017.

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CELLAR SELECTION

BRC Global Standards for Food Quality Certification





www.dfjvinhos.com