

CONSENSUS

Vinho Regional Lisboa | white 2012


DFJ VINHOS
The New Portugal



Winemaker: José Neiva Correia

Country / Region: Portugal / LISBOA

Terroir: Quinta do Romão and Quinta da Ponte / Alenquer

Grape Varieties: 50% Arinto; 25% Arinto fermented and aged in oak barrels; 25% Chardonnay fermented and aged in oak barrels.

Vinification method:

This wine was produced with Arinto 50% (steel vat fermented), Chardonnay 25% and Arinto 25%, both fermented in oak. 50% of this Consensus was made with destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C. The other 50% were produced with 2 equal parts of Arinto and Chardonnay. The must of each varietal fermented in new French oak barrels from Seguin Moreau. The wine ages in the same barrels 9 months. The blend of the barrels and the other 50% Arinto was blended and bottled. The wine stays in bottle 1 month before consumption.

Winemaker tasting notes:

This blend was the most appreciated and defined by José Neiva Correia, searching a rich white, elegant and tasty, excellent to share with the family and friends. Consensus was very aromatic, fruity, rich, with an excellent acidity who gives a very fresh and alive wine. The end of tasting was balanced, long and intense. The fermentation in oak add a unique character and richness with notes of dry fruits well present in the aroma and body. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2014. With the lifetime it takes developed a very ripe fruit - quince, apricot - alongside resinous notes and good toast barrels suggestions which stands well. The wine has volume in the mouth, the acidity is excellent, it's less full-bodied than the aroma suggested and, clearly, will now be in the right spot to be consumed. With oily fish, with cheese, with salads that include mayonnaise."

Serving suggestions:

To serve at the temperature of 10°-12°C being an excellent aperitif. It complements well strong cheeses, fish in the oven, all the cod fish dishes and poultry.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0,9919

Dry Extract total g/dm³: 26,8

Volatile acidity in acetic acid g/l: 0,53

Total acidity inTH2 g/l: 7,12

Fixed acidity inTH2 g/l: 6,45

pH: 3,14

SO2 (free) & (total) mg/l: 32/127

FT.P.088.00

Carton of 6 bottles x 75 cl (lay down)

Gross weight: 8,3 kgs (6x75cl)

Case dimension / cm: 310x255x175

Standard pallet (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels

Euro pallet (0.80mx1,2m) = 96 cases (6x75cl) - 12 cases/level x 8 levels

Bottle bar code (EAN13) = 560 0312 19141 7

Carton bar code (ITF14) = 1 560 0312 19114 4

FCL 1x 20' = 2200 cartons (on the floor) / 11 euro pallets / 10 standard pallets



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

90 points

**DFJ Vinhos 2012
Consensus White
(Lisboa)**

A wood-aged blend of Chardonnay and Arinto, this is ripe and richly endowed with both fruit and toasty flavors. It's a sophisticated wine, with rich Chardonnay-given lift and a green-fruit character from Arinto. It's wine that can age, but is ready to drink now and until 2020. — R.V.
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