

POINT WEST

Cabernet Sauvignon | Vinho Regional Lisboa | red 2017



Winemaker: **José Neiva Correia**
Country/ Region: **Portugal / LISBOA**
Grape Varieties: **Cabernet Sauvignon**

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 2 months.

Winemaker tasting notes:

Deep ruby in colour with red fruited aromas. Rich, smooth, tasty, perfect for everyday consumption. The tasting it's long, persistent and very elegant.

Serving suggestions:

Excellent with food or by itself. Will also complement almost any fuller flavoured dishes such as roasts, barbecue, cheeses, Mediterranean and vegetarian gastronomy. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9960
Dry Extract total g/dm³: 37,8
Volatile acidity in acetic acid g/l: 0,58
Total acidity inTH2 g/l: 6,08
Fixed acidity inTH2 g/l: 5,48
PH: 3,51
SO2 (free) & (total) mg/l: 29/134
Ref: CVR BA 84261 04/06/2018

Carton 12 bottles x 75 cl
Gross weight/ kg: 14,4
Case dimension / mm: H 323 x W 305 x L 231
Standard Pallet (1.0mx1.2m) = 68 cases | 17 cases / level x 4 levels
Bottle barcode (EAN13) = 560 0312 19232 2
Carton barcode (ITF14) = 2 560 0312 19232 6
FCL 1x 20' = 1250 cases (on the floor) / 11 Europallets / 10 standard pallets
Truck 30T = 29 Europallets / 21 standard pallets

WINE ENTHUSIAST

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POINTS
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DFJ Vinhos 2017 Point West Cabernet Sauvignon (Lisboa)

The dense texture of the Cabernet Sauvignon gives this wine both richness and a fine sense of structure. The succulent acidity brings freshness to the ripe black currant fruit. The wine is now ready to drink.

— R.V. Published 12/31/2019

