

ALUADO

RESERVA

ALICANTE BOUSCHET | Vinho Regional Lisboa | red 2018 | 13%



Winemaker: José Neiva Correia
Country/ Region: Portugal/ Lisboa
Terroir: Quinta de Porto Franco / Alenquer
Grape Varieties: Alicante Bouschet 100%

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.

Winemaker tasting notes:

Very deep purple crimson. Aroma to ripe blackberry, plum, damson and cassis, spice too. Full black body, velvety texture, ample black fruits, good freshness and spice too. Very tasty, delicious, elegant with a long and intense end of tasting.

Serving suggestions:

A pleasure as a strong aperitif, great with red meat, big beef steaks, mushroom risotto, pasta, vegetarian, curry and other spicy food and dry cheese dishes. We recommend to serve at the temperature of 16 - 18°C. We recommend as well with omega 3 fishes, grilled sardines, salmon and cod fish at the temperature of 14 - 16°C.

ABV at 20°C%: 13.0
Volume at 20°C g/cm³: 0.9975
Dry Extract total g/dm³: 42
Volatile acidity in acetic acid g/l: 0.54
Total acidity in TH2 g/l: 6.15
Fixed acidity: 5.32
pH: 3.55
SO2 (free) & (total) mg/l: 38/ 112

Carton 12 x 75 cl
Gross weight (kg) carton / standard pallet: 16.1 / 1170
Case dimensions (cm): H 33.1 L 24.9 W 30.6
Bottle bar code = 5051559115672 / case bar code = 5051559115757
Pallet Standard (1.0mx1.2m): 70 cases - 14 cases/level x 5 levels
FCL 1x20' = 1100 cartons (on the floor) // 10 Standard Pallets



DFJ VINHOS
The New Portugal

USA WINE RATINGS
GOLD
2021

USA wine RATINGS

Gold Medal 2021
91 Points

ALUADO Reserva
DFJ Vinhos
Vintage: 2018
TASTING NOTES
Aromas of dark berry fruit, lovely transparent fruit flavors on palate, blue and black damson and fig. A touch of dark chocolate and cedar on the palate. The wine is juicy and fruity.

WINE ENTHUSIAST
90
POINTS
Editors' Choice

DFJ Vinhos 2018 Aluado
Reserva Alicante
Bouschet (Lisboa)

The deep color of Alicante Bouschet is very evident in this wine. Full tannins and powerful black-cherry and plum fruits are enhanced by touches of wood aging. The wine is still a little young and will be at its best from 2022.

— R.V. Published 10/1/2021