

ESCADA

Touriga Nacional

Vinho Regional Lisboa | red 2019



Winemaker: José Neiva Correia
Country/ Region: Portugal/ Lisboa
Terroir: Quinta de Porto Franco / Alenquer
Grape Varieties: Touriga Nacional 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:

Rich, vibrant and intensely fruity red with juicy black fruit & spicy flavours. It's a great wine, tasty, smooth and elegant with an intense and persistent finish.

Serving suggestions:

A great wine, ideal with strongly flavoured cheeses and all the gastronomy with red meat and grilled fish, such as salmon and cod fish. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,8
 Volume at 20°C g/cm³: 1,0003
 Dry Extract total g/dm³: 49,1
 Volatile acidity in acetic acid g/l: 0,46
 Total acidity inTH2 g/l: 6,00
 Fixed acidity inTH2 g/l: 5,42
 pH: 3,48
 SO2 (free) & (total) mg/l: 38/86
 FT.P148.00

Carton 12 x 75 cl
Gross weight (kg): 16.1
Case dimensions: H 31.0 W 33.3 L 25.1 (cm)
Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels
Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels
Bottle barcode (EAN13): 560 0312 19188 2
Case barcode (ITF14): 2 560 0312 19188 6
FCL 1x20' = 1100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets
Truck 30T = 28 Euro pallets / 20 Standard Pallets



DFJ VINHOS
The New Portugal



WINE ENTHUSIAST
88
 POINTS

DFJ Vinhos 2019 Escada
 Touriga Nacional (Lisboa)

A smoothly textured wine, this shows something of the fine perfumed character of the grape along with light tannins and ripe acidity. The wine, full of fruit, is ready to drink.

— R.V. Published 11/1/2020



ASIAN FOOD PAIRING / CHINESE
 WOK-FRIED BEEF FILLETS WITH BEIJING ONION

ASIAN FOOD PAIRING / JAPANESE DEEP-FRIED
 PORK CHOP (TONKATSU)

