

POINT WEST

Touriga Nacional | Vinho Regional Lisboa | red 2019 | 12,5%



WINEMAKER: JOSÉ NEIVA CORREIA
COUNTRY/ REGION: PORTUGAL / LISBOA
TERROIR: DFJ VINHOS SINGLE ESTATES
GRAPE VARIETIES: TOURIGA NACIONAL

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:

Intense colour, aroma and flavour. Medium bodied, fruity, refined and smooth with a long, elegant and intense end of tasting.

SERVING SUGGESTIONS:

Can be drunk on its own but will accompany full flavoured dishes for example roasts, game, pasta, vegetarian and cheese dishes.

We recommend to serve at the temperature of 16-18°C.



ABV at 20°C%: 12.5

Volume at 20°C g/cm³: 0.9964

Dry Extract total g/dm³: 39.1

Volatile acidity in acetic acid g/l: 0.50

Total acidity in TH2 g/l: 5.92

Fixed acidity in TH2 g/l: 5.44

PH: 3.53

SO₂ (free) & (total) mg/l: 38/ 86

Carton of 6 bottles x 75 cl

Gross weight: 8,3 kg

Case dimension / mm: 310x255x175

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

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

Bottle barcode (EAN13): 560 031219042 7

Carton barcode (ITF14): 1 560 031219042 4

Full FCL 20' = 2100 cases (on the floor), 10 STD pallets or 11 Euro pallets