## JAG Vinho Regional Lisboa | red 2016

















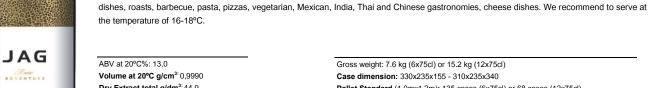


SILVE









ABV at 20°C%: 13,0 Volume at 20°C g/cm<sup>3:</sup> 0,9990 Dry Extract total g/dm<sup>3:</sup> 44,9 Volatile acidity in acetic acid g/l: 0,46 Total acidity inTH2 g/l: 6,38 Fixed acidity inTH2 g/l: 5,92 PH: 3.41 SO2 (free) & (total) mg/l: 38/109

Winemaker: José Neiva Correia Country/ Region: Portugal / Lisboa

Ageing: The wine ages in bottle during 1 month after bottling.

Cabernet Sauvignon 5%

Winemaker tasting notes:

Serving suggestions:

Vinification method:

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl) Case dimension: 330x235x155 - 310x235x340 Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl) 15 cases/level x 9 levels or 17 cases/level x 4 levels EURO (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl) 12 cases/level x 8 levels or 12 cases/level x 4 levels Full FCL 20'= 2400 cases (on the floor), 10 STD pallet or 11 Europallets Bottle barcode (EAN13) 5600312192292 Case barcode (ITF14) (6x 75cl): 15600312192299 Case barcode (ITF14) (12 x 75cl): 25600312192296

Grape Varieties: Blend of Tinta Roriz 15%, Touriga Nacional 15%, Castelão 20%, Caladoc 20%, Alicante Bouschet 15%, Shiraz 10% and

Classic fermentation method made in stainless steel vats, 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

It's the perfect "happy hour" red wine, a great everyday wine. It's excellent with food or by itself. Excellent complement of white and red meat

during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

This deep ruby red, full-bodied wine has berry fruit flavours and a beautiful balance. It's fruity, tasty, and very pleasant and elegant.

FINALIST



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The New Portugal

