



**DFJ VINHOS**

*The New Portugal* 

**CRIANDO OS VINHOS  
QUE AS PESSOAS GOSTAM DE  
PARTILHAR !**

Descobrimos vinhos para o mundo!



DFJ VINHOS

*The New Portugal*

- ★ APRESENTAÇÃO
- ★ CRIANDO OS VINHOS QUE AS PESSOAS GOSTAM DE PARTILHAR!
- ★ RECONHECIMENTO
- ★ MARCAS
- ★ QUINTAS
- ★ SUSTENTABILIDADE





DFJ VINHOS

*The New Portugal*

DFJ VINHOS CRIADA EM 1998

JOSÉ NEIVA CORREIA

Proprietário e Enólogo-Chefe

CONHECIMENTO | INOVAÇÃO

RESPEITO PELA NATUREZA

CRIANDO OS VINHOS QUE AS PESSOAS  
GOSTAM DE PARTILHAR!

QUALIDADE / PREÇO / PRAZER / PRÉMIOS







DFJ VINHOS

*The New Portugal*



## 250 HA QUINTAS

PRODUÇÃO INTEGRADA CERTIFICADA - UVAS  
"AJUDAR A VINHA A CRIAR AS MELHORES UVAS."

## REGIÃO DE VINHOS DE LISBOA

JUNTO AO ATLÂNTICO | COLINAS E VALES  
SOLOS DIVERSOS | UMA REGIÃO DE MICROCLIMAS  
"A MELHOR RELAÇÃO PREÇO/ QUALIDADE  
NO MUNDO DOS VINHOS A NÍVEL GLOBAL"





DFJ VINHOS

*The New Portugal*

**10 MILHÕES** DE GARRAFAS

**99%** EXPORTAÇÃO PARA **50** PAÍSES

UE | NÓRDICOS | UK

USA | CANADA | BRASIL

MOÇAMBIQUE | COREIA | AUSTRÁLIA | CHINA





Criando os vinhos que  
as pessoas gostam de  
partilhar!

VINHOS para o prazer no dia-a-dia.

Para as novas gerações, para mulheres e homens.

Para todos, até para aqueles que normalmente não apreciam vinho.

Para qualquer momento, com ou sem comida.

Vinhos fáceis de beber, mas ricos, saborosos e elegantes.

Vinhos complemento de cozinhas "difíceis", como Vegan, Condimentadas e Picantes, Fast Food.





DFJ VINHOS

*The New Portugal*

## RECONHECIMENTO

Mais de  
**5500** PRÉMIOS desde 2010

Mais de  
**1600** medalhas de OURO





14 VEZES!

## NA LISTA DA WINE ENTHUSIAST TOP 100 BEST BUYS OF THE YEAR

- # 62 TOP 100 Best Buy 2006 | GRAND'ARTE Touriga Nacional Lisboa red 2003
- # 75 TOP 100 Best Buy 2008 | VEGA Douro red 2005
- # 20 TOP 100 Best Buy 2009 | GRAND'ARTE Shiraz Lisboa red 2007
- # 14 TOP 100 Best Buy 2010 | ALTA CORTE Lisboa red 2006
- # 9 TOP 100 Best Buy 2011 | GRAND'ARTE Alvarinho Lisboa white 2010
- # 1 TOP 100 BEST BUY 2012 | VEGA Douro red 2009**
- # 8 TOP 100 Best Buy 2014 | PORTADA Winemakers Selection Lisboa red 2011
- # 74 TOP 100 Best Buy 2015 | ALUADO Alicante Bouschet Lisboa red 2014
- # 5 TOP 100 Best Buy 2016 | PAXIS "Bulldog" Lisboa red 2013
- # 39 TOP 100 Best Buy 2017 | GRAND'ARTE Alvarinho Lisboa white 2016
- # 63 TOP 100 Best Buy 2018 | GRAND'ARTE Shiraz Lisboa red 2014
- # 22 TOP 100 Best Buy 2019 | PATAMAR Reserva Lisboa red 2015
- # 29 TOP 100 Best Buy 2022 | VEGA Douro red 2019
- # 85 TOP 100 Best Buy 2023 | GRAND'ARTE Chardonnay Lisboa white 2022







DFJ VINHOS

The New Portugal

BEST PRODUCER  
up to 250 hectares



Golden League 2022  
The League of Wine Champions

Best Producer  
up to 250 hectares  
DFJ Vinhos  
Portugal



*Jaeyounko*  
Prof. Dr. Jae Youn Ko  
President of Korea International  
Sommelier Association (K.I.S.A.)

*Wolfgang Haupt*  
Wolfgang Haupt  
Vice-President of World Federation  
of Major International Wine & Spirits  
Competitions (VINOFED)

*Edmund Dierler*  
Edmund Dierler  
Secretary General  
International Union of  
Oenologists (U.I.O.E)

*Benedikt Bleile*  
Benedikt Bleile  
Jury Supervision of the  
Berliner Wein Trophy

Under the patronage of:



Member of:



2022

2021

2019

2018



# DFJ VINHOS

## World 4th most awarded Wine Company

### GLOBAL WINE AWARDS 2020 – 2023

**DFJ VINHOS**  
**Number 1 - Portugal**  
**Number 2 - Europe**  
**Number 4 - Worldwide**



EUROPE				
 <b>Familia García Carrión</b> Spain <b>2 249</b> Medals 2020-2023	 <b>DFJ Vinhos</b> Portugal <b>1 445</b> Medals 2020-2023	 <b>Casa Santos Lima</b> Portugal <b>969</b> Medals 2020-2023	 <b>Vinaria Purcari</b> Moldova <b>962</b> Medals 2020-2023	 <b>Castel Frères</b> France <b>928</b> Medals 2020-2023
 <b>Fautor</b> Moldova <b>921</b> Medals 2020-2023	 <b>Felix Solis Avantis</b> Spain <b>858</b> Medals 2020-2023	 <b>Adega de Pegões winery</b> Portugal <b>845</b> Medals 2020-2023	 <b>Anecoop S. Coop.</b> Spain <b>844</b> Medals 2020-2023	 <b>Weingut Anselmann</b> Germany <b>837</b> Medals 2020-2023



# A ARTE DE CRIAR LOTES

UM LOTE DE VÁRIAS CASTAS  
PODE CONDUZIR À PERFEIÇÃO, A MAIS PRAZER.

UM LOTE DE VÁRIAS CASTAS  
AJUDA QUANDO  
A NATUREZA NÃO É CONSISTENTE.

MUITOS DOS VINHOS DA DFJ VINHOS  
SÃO LOTES DE 2, 3 OU MAIS CASTAS.





DFJ VINHOS

*The New Portugal*

# PORTADA

## The New Portugal



WINEMAKER'S SELECTION

RESERVA

MEDIUM SWEET



# PORTADA

## The New Portugal

### PORTADA RESERVA

Vinho Regional Lisboa | red 2021



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal/ Lisboa  
**Terror:** DFJ VINHOS Single States  
**Grape Varieties:** Shiraz 40%; Alicante Bouschet 30%; Touriga Nacional 10%; Caladoc 10%; Tannat 10%

**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 oak barrels from Seguin Moreau of 225 Lt for 3 months.

**Winemaker tasting notes:**

Bright, vibrant but elegant aroma to red berries and a few spice notes. It is a great wine, flavourful and velvety, which finishes elegant, intense and persistent.

**Serving suggestions:**

Excellent on its own or as a complement of grilled meat dishes, stews, risottos, pasta, vegetarian cuisine, tapas, pescos, cod dishes and dry cheeses. Serve at 16 to 18°C.

ABV at 20°C: 12,5  
Volume at 20°C g/cm<sup>3</sup>: 0,9978  
Dry Extract total g/dm<sup>3</sup>: 41,6  
Volatile acidity in acetic acid g/l: 0,66  
Total acidity in TH2 g/l: 6,00  
Fixed acidity in TH2 g/l: 5,60  
pH: 3,57  
SO2 (free) & (total) mg/l: 32/115  
FT.P148.00

Carton of 6 bottles x 75cl (lay down) / Carton 12 x 75 cl (vertical)  
Gross weight: 8.3 kg / 16,4 kg  
Case dimensions (mm): 310x255x175 / H 317 x W 333 x L 251  
Pallet Standard (1,0mx1,2m):  
128 c6/ 16 cases/level x 8 levels | 70 c12/ 14 cases/level x 5 levels  
Europallet (0,8mx1,2m):  
96 c6/ 12 cases/level x 8 levels | 50 c12/ 10 cases/level x 5 levels  
Bottle barcode (EAN13): 560 031219 221 6  
Barcode c6 (ITF14): 1 560 031219 221 3 / Barcode c12: 25600312 192210  
FCL 1x20' = 2100 c6/ 1050 c12 (on the floor) / 11 Europallets/ 10 STD pallets





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# CASA DO LAGO PRAZER NO DIA-A-DIA



- ★ VINHOS DA REGIÃO DE LISBOA
- ★ GRANDES LOTES (tinto, branco, rosé)
- ★ AROMÁTICOS, SABOROSOS, ELEGANTES
- ★ VINHOS PARA O DIA-A-DIA
- ★ PARA QUALQUER GASTRONOMIA
- ★ PARA QUALQUER EVENTO
- ★ PARA QUALQUER IDADE
- ★ UM PRAZER PARTILHAR
- ★ MUITO PREMIADOS
- ★ UM GRANDE CABERNET (Grande Reserva)



# CASA DO LAGO PRAZER NO DIA-A-DIA

## CASA DO LAGO

Vinho Regional Lisboa | red 2021



**Winemaker:** JOSÉ NEIVA CORREIA  
**Country / Region:** PORTUGAL / LISBOA  
**Terroir:** DFJ VINHOS SINGLE ESTATES  
**Castas:** SHIRAZ 20%; CALADOC 20%; ALICANTE BOUSCHET 15%; TINTA RORIZ 15%; CASTELÃO 15%; TANNAT 5%; TOURIGA NACIONAL 5%; CABERNET SAUVIGNON 5%

### 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 new oak barrels of 225 Lt for 3 months.

### Winemaker tasting notes:

Bright ruby colour, and a fruity aroma with a touch of violets. In the tasting it's smooth, showing a delicious ripe red fruits flavour with notes of spices. The finish is intense, persistent and very pleasant.

### Serving suggestions:

Excellent by itself or as complement of pasta, meat, 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/cm<sup>3</sup>: 0.9993  
Dry Extract total g/dm<sup>3</sup>: 44.9  
Volatile acidity in acetic acid g/l: 0.52  
Total acidity in H<sub>2</sub>SO<sub>4</sub> g/l: 6.00  
PH: 3.60  
SO<sub>2</sub> (free) & (total) mg/l: 32/99

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)  
Case dimension: 330x235x155 or 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 Pallet (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 Euro-pallets  
Botte Bar code (EAN13): 560 0312 19063 2  
Case Bar Code (ITF14): (6x 75cl): 1 560 0312 19063 9  
Case Bar Code (ITF14): (12 x 75cl): 2 560 0312 19063 6  
FCL 1x20" = 2450 cases 6 or 1200 cases 12 / 11 Euro-pallets / 10 Standard pallets





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*The New Portugal*

# BIGODE UM SÍMBOLO



- ★ VINHOS DA REGIÃO DE LISBOA
- ★ GRANDES LOTES (tinto, branco, rosé)
- ★ AROMÁTICOS, SABOROSOS, ELEGANTES
- ★ VINHOS PARA O DIA-A-DIA
- ★ PARA QUALQUER GASTRONOMIA
- ★ PARA QUALQUER EVENTO
- ★ PARA QUALQUER IDADE
- ★ UM PRAZER PARTILHAR
- ★ MUITO PREMIADOS
- ★ *A pleasure to share !*





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# BIGODE UM SÍMBOLO

## BIGODE

VINHO REGIONAL LISBOA | red 2021



**Winemaker:** José Nelva Correia

**Country/ Region:** Portugal / Lisboa

**Blend of** TINTA RORIZ 15%, TOURIGA NACIONAL 15%, CASTELÃO 20%, CALADOC 20%, ALICANTE BOUSCHET 15%, CABERNET SAUVIGNON 10% AND PINOT NOIR 5%

**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:**

Brilliant, with aroma to red fruits, dark ruby color. In the mouth it is fruity, soft, easy to drink and very tasty, with an elegant, intense and persistent finish.

**Serving suggestions:**

Excellent as an aperitif, great for events, but also perfect to complement roasts, barbecues, red meat, Italian, Mexican, Indian, vegetarian gastronomies and dry cheeses. Serve at 12 - 15C.

ABV at 20°C%: 12.5  
Volume at 20°C g/cm<sup>3</sup>: 0.9961  
Dry Extract total g/dm<sup>3</sup>: 37  
Volatile acidity in acetic acid g/l: 0.54  
Total acidity in TH2 g/l: 5.92  
Fixed acidity in TH2 g/l: 5.22  
PH: 3.58  
SO2 (free) & (total) mg/l: 40/153

Carton of 12 bottles x 75 cl  
Gross weight kg, bottle 1.18 | carton 16.1 kg | STD pallet 1150 | Euro pallet 820  
Case dimension /mm: H 310 x W 333 x L 251 mm  
STD Pallet (1.0m x 1.2m): 70 cases/ level x 5 levels  
Euro pallet (0.80m x 1.2m): 50 cases/ level x 5 levels  
Full FGL 20' = 1050 cases (on the floor), 10 STD pallet or 11 Euro pallets  
Bottle barcode (EAN13): 590 0312 19225 4  
Case barcode (ITF14): 2 590 0312 19225 8





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# GRAND'ARTE AS CASTAS



Alvarinho



Chardonnay



Pinot Noir



Touriga  
Nacional



Alicante  
Bouschet



# GRAND'ARTE AS CASTAS

## GRAND'ARTE 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. Wine is aged in French oak barrels from Seguin Moreau of 225 Lt for 3 months. The wine only goes to consumer after 3 month of ageing in the bottle.

### 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 or grilled red meats. We recommend to serve at the temperature of 16-18°C.

### ABV at 20°C%: 13.0

Volume at 20°C g/cm<sup>3</sup>: 0.9967  
Dry Extract total g/dm<sup>3</sup>: 40.1  
Volatile acidity in acetic acid g/l: 0.56  
Total acidity in TH2 g/l: 5.55  
Fixed acidity in TH2 g/l: 5.11  
pH: 3.67  
SO2 (free & (total) mg/l: 35/109  
FT.P148.00

### Carton of 6 bottles x 75cl (lay down)

Gross weight: 8.3 kg (6x75cl)  
Case dimensions (cm): 31x25x175  
Pallet Standard (1.0mx1.2m): 128 cases (6x75cl) - 16 cases/level x 8 levels  
Euro pallet (0.8mx1.2m): 96 cases (6x75cl) - 12 cases/level x 8 levels  
Bottle barcode (EAN13): 560 031219 125 7  
Case barcode (ITF14): 1 560 031219 125 4  
FCL 1x20' = 2300 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets  
Truck 30T = 29 Euro pallets / 21 Standard Pallets





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# VEGA A ESTRELA



RICO, AROMÁTICO, INTENSO  
ELEGANTE, CLASSE

## DOURO





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# VEGA A ESTRELA

## VEGA

D.O.C. Douro | red 2019



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Douro  
**Grape Varieties:** Blend of Touriga Franca, Touriga Nacional and Tinta Roriz

**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, from Seguin Moreau, for 3 months.

**Winemaker tasting notes:**  
Bright rubi colour, aromatic, very rich and full body, structured but smooth. Voluptuous, full mouth with a long, intense, persistent and elegant finish

**Serving suggestions:**  
Superb on its own, it is also excellent with any meat dishes, rich omega-3 fishes, spicy food, Mediterranean cuisine and cheeses. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13.0  
Volume at 20°C g/cm<sup>3</sup>: 0.9933  
Dry Extract total g/dm<sup>3</sup>: 31.3  
Volatle acidity in A. acid g/l: 0.42  
Total acidity inH2 g/l: 5.55  
Fixed acidity inH2 g/l: 5.09  
pH: 3.54  
SO2 (free) & (total) mg/l: 38/93

Case of 6 x 75 cl (cork / horizontal) / Gross weight: 7.27 kg  
Case dimension (mm): H 155 x W 330 x L 236  
Euro pallet (0.80m x 1.2m): 96 cases - 12 cases/level x 8 levels  
Standard Pallet (1.0m x 1.2m): 135 cases - 15 cases/level x 9 leve  
Bottle barcode (EAN13): 5600312190854  
Carton barcode (ITF 14): 15600312190854  
FCL 1x20' = 2500 cases / 11 Euro pallets / 10 Standard pallets  
Case of 12 x 75 cl (cork / vertical) / Gross weight: 14.40 kg  
Case dimension (mm): H 323 x W 305 x L 231  
Euro pallet (0.80m x 1.2m): 48 cases - 12 cases/level x 4 levels  
Standard Pallet (1.0m x 1.2m): 68 cases - 17 cases/level x 4 levels  
Bottle barcode (EAN 13): 5600312190854  
Carton barcode (ITF 14): 25600312190858  
FCL 1x20' = 1250 cases / 11 Euro pallets / 10 Standard pallets



**USA wine RATINGS**

**Gold Medal 2021**  
93 Points

**VEGA**  
DFJ Vinhos  
Vintage: 2019  
TASTING NOTES  
The wine has bright red fruit on the palate consisting of strawberries, red cherries. The wine has a good texture and pleasant earthiness that complements the wine. A youthful, but complex fresh wine!

**WINE ENTHUSIAST**  
**90 POINTS**  
**Best Buy**  
DFJ Vinhos 2019 Vega Red (Douro)  
Venturing out of DFJ's usual Lisboa region, this wine from the Douro has plenty of structure and a fine mineral undertone. Thanks to its ripe black fruits, the wine is balanced and ready to enjoy.  
— R.V. Published 3/1/2022





DFJ VINHOS

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# CONSENSUS O ÍCONE



RICO, AROMÁTICO, INTENSO  
ELEGANTE, CLASSE  
LONGO, ARTE

PINOT & TOURIGA



# CONSENSUS O ÍCONE

## CONSENSUS

PINOT NOIR & TOURIGA NACIONAL | Vinho Regional Lisboa | red 2019



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Porto Franco Single Estate | Casal da Madeira single estate  
**Grape Varieties:** Pinot Noir 50% & Touriga Nacional 50%

**Vinification method:**

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts, and 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 Seguin Moreau French oak barrels of 225 Lt for 18 months. Minimum of 6 months ageing in bottle before consumption.

**Winemaker tasting notes:**

Rich, vibrant and intense 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 or grilled red meats. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,5  
Volume at 20°C g/cm<sup>3</sup>: 0,9951  
Dry Extract total g/dm<sup>3</sup>: 36,7  
Volatile acidity in acetic acid g/l: 0,49  
Total acidity in TH2 g/l: 5,85  
Fixed acidity in TH2 g/l: 5,64  
pH: 3,61  
SO2 (free) & (total) mg/l: 32/80

Carton of 6 bottles x 75 cl (lay down)  
Gross weight: 8,7 kg  
Case dimensions (mm) = 310x255x175  
Pallet Standard (1,0mx1,2m) = 128 cases | 16 cases/level x 8 levels  
Europallet (0,80mx1,2m) = 96 cases - 12 cases/level x 8 levels  
Bottle bar code (EAN13) = 560 031219 010 6  
Carton bar code (ITF14) = 1 560 031219 010 3  
FCL 1x 20= 2000 cartons (on the floor) | 11 Europallets/10 STD Pallet

**WINE ENTHUSIAST**  
**91**  
POINTS

DFJ Vinhos 2019 Consensus Red (Lisboa)

The consensus in the name is between Pinot Noir and Touriga Nacional, a blend that is produced a ripe, cherry-flavored wine. It is performed and softly textured, with bright fruits as well as acidity. Drink the wine now.  
—R.V. Published 12/1/2022





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# QUINTAS

QUINTA da FONTE BELA

QUINTA de PORTO FRANCO



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# QUINTA da FONTE BELA

## A CATEDRAL DO VINHO

### DFJ VINHOS - SEDE

- ★ DESENHADO POR ENGENHEIROS DE EIFFEL
- ★ ARQUITECTURA DE FERRO FORJADO
- ★ 1897 PRIMEIRO EDIFÍCIO – A ADEGA
- ★ O LAR DAS CEGONHAS

*The New Portugal*





# QUINTA da FONTE BELA

## A CATEDRAL DO VINHO

- ★ CENTRO DE VINIFICAÇÃO
- ★ LINHA DE ENGARRAFAMENTO
- ★ 13,5 MILHÕES LITROS DE DEPÓSITOS
- ★ ADEGA DE BARRICAS
- ★ TANOARIA
- ★ ARMAZÉNS
- ★ LABORATÓRIO
- ★ SALA DE PROVAS
- ★ ESCRITÓRIO
- ★ 50ha VINHA







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# QUINTA da FONTE BELA TANOARIA

- ★ RENOVAMOS BARRICAS
- ★ MÉTODOS TRADICIONAIS
- ★ 100% SUSTENTÁVEL
- ★ *Nosso* CONTROLE de QUALIDADE
- ★ DEFINIMOS O ESTILO da “Madeira”
- ★ Barricas SEGUIN-MOREAU



AS SEEN IN TOP 100 BEST BUYS 2019

**WINE ENTHUSIAST**

# 22



# QUINTA de PORTO FRANCO

## A ORIGEM

- ★ O LAR ONDE NASCEU JOSÉ NEIVA CORREIA
- ★ 80 HA DE AGRICULTURA SUSTENTÁVEL
- ★ CENTRO DE VINIFICAÇÃO | ADEGA DE BARRICAS
- ★ 3 MILHÕES LITROS DEPÓSITOS





**SUSTENTABILIDADE**

**EM HARMONIA  
COM A NATUREZA**

**NEUTRALIDADE CARBÓNICA**





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# SUSTENTABILIDADE EM HARMONIA COM A NATUREZA



- ★ **JOSÉ NEIVA CORREIA** NASCEU E CRESCEU NO LAR DE FAMÍLIA ENTRE AS VINHAS DA QUINTA DE PORTO FRANCO.
- ★ CEDO COMPREENDEU COMO O MAIOR OBJECTIVO:  
**ESTAR EM HARMONIA COM A NATUREZA**  
**AJUADANDO A VINHA A PRODUZIR AS MELHORES UVAS**
- ★ NÃO HÁ LUGAR PARA OS PRODUTOS QUÍMICOS. **UTILIZAMOS APENAS MATÉRIA ORGÂNICA**, SELECIONADA DE ACORDO COM AS CARACTERÍSTICAS DO SOLO, DA ÁGUA RESIDUAL, DO CLIMA, DAS CASTAS DE UVA E DO VINHO A PRODUZIR.





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# SUSTENTABILIDADE EM HARMONIA COM A NATUREZA



- ★ **TODA A MATÉRIA ORGÂNICA É PRÉ-ANALISADA** PARA VERIFICAR SE É ADEQUADA, SEM METAIS PESADOS E OUTROS POLUENTES NEGATIVOS PARA AS PLANTAS E O AMBIENTE.
- ★ **A NUTRIÇÃO DAS VINHAS É MONITORADA** PERTO, SEM EXCESSO OU ESCASSEZ, OS NUTRIENTES SÃO MEDIDOS CUIDADOSAMENTE.
- ★ **NÃO IRRIGAMOS** OS NOSSOS 250HA DE VINHAS NAS REGIÕES VINÍCOLAS DE LISBOA E TEJO.



DFJ VINHOS

*The New Portugal*

# SUSTENTABILIDADE EM HARMONIA COM A NATUREZA



- ★ UTILIZAMOS **PROCESSOS MECÂNICOS** PARA CONTROLO DE ERVAS DANINHAS.
- ★ TEMOS MAIS **10%** DE ÁREA COM FLORESTA E VEGETAÇÃO SELVAGEM PARA MANTER A **BIODIVERSIDADE**.
- ★ O **RESULTADO** FINAL SÃO UVAS DE ELEVADA QUALIDADE E NÍVEIS DE PRODUTIVIDADE QUE RESPEITANDO O MEIO AMBIENTE.
- ★ DESDE 2018 ALCANÇÁMOS A **CERTIFICAÇÃO** DE PRODUÇÃO INTEGRADA - UVAS.





DFJ VINHOS

The New Portugal

# CERTIFICAÇÃO DE PRODUÇÃO INTEGRADA UVAS PARA VINHO

## Certificação 2024



### Kiwa Sativa



Certificado nº PD4438PDUP202401011

Certificate of Conformity no.

#### PRODUÇÃO INTEGRADA (INTEGRATED CROP MANAGEMENT)

Pelo presente a Kiwa Sativa - Unipessoal, Lda., organismo de controlo e certificação reconhecido pelo Ministério da Agricultura, certifica que o operador Hereby Kiwa Sativa – Unipessoal, Lda., a Certification Body recognized by the Ministry of Agriculture, certifies that

**NOME:**  
(Name) DFJ VINHOS, S.A.

**CONTRIBUINTE Nº:**  
(VAT no.) 504352202

**MORADA:**  
(Address) QUINTA DA FONTE BELA

**CÓDIGO POSTAL:**  
(Postal Code) 2070-681 VILA CHÁ DE OURIQUE

**Com unidade(s) de produção localizada(s) no(s) concelho(s):**  
(With production unit(s) located in the municipality(s)) ALENQUER

Submeteu as suas actividades a controlo e satisfaz os requisitos do Decreto-Lei Nº 256/2009 e Portaria Nº 131/2005 relativos ao modo de Produção Integrada, para o(s) seguinte(s) produto(s): submitted their activities to control, and meets the requirements of Decreto-Lei Nº 256/2009 and Portaria Nº 131/2005 related to integrated crop management for the following product(s):

**UVA PARA VINHO**  
WINE GRAPES

Válido até (Valid until): 30-06-2025

Lisboa, 01 de janeiro de 2024  
Lisbon, 01st January 2024

Autorizado por:  
(Authorised by)

*Puisfortena*  
Comissão de Certificação

Kiwa Sativa – Unip. Lda.  
R. Robalo Gouveia, 1-1ª.  
1000-362 LISBOA  
PORTUGAL  
Tel. +351 21 789 1100  
PT.info@kiwa.com  
www.kiwa.com/jpt/jt



Esquema de certificação de produto do tipo 5, de acordo com a NP EN ISO/IEC17067. Certification scheme type 5, according to the NP EN ISO/IEC17067. Este documento é propriedade da Kiwa Sativa e deverá ser devolvido se solicitado. This document belongs to Kiwa Sativa and has to be returned on request.

# SUSTENTABILIDADE NEUTRALIDADE CARBÓNICA



- ★ A QUINTA DA FONTE BELA e PORTO FRANCO dispõem de **CENTROS DE TRATAMENTO DE ÁGUA**.
- ★ UTILIZAMOS AS **GARRAFAS** MAIS LEVES, MAIS DE 90% SÃO DE VIDRO RECICLADO E 100% RECICLÁVEL.
- ★ UTILIZAMOS CAIXAS DE **CARTÃO** RECICLADO E RECICLÁVEL.
- ★ USAMOS QUASE **ZERO PLÁSTICOS**, TODOS RECICLÁVEIS.
- ★ **PROGRAMA DE DESPERDÍCIO-ZERO**. VIDRO PARTIDO, CAIXAS, ROTULAGEM, ROLHAS, SCREWCAP, SÃO SEPARADOS E RECOLHIDOS POR EMPRESAS DE RECICLAGEM CERTIFICADAS.





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# SUSTENTABILIDADE NEUTRALIDADE CARBÓNICA



15. PROGRAMA-ZERO RESÍDUOS BIOLÓGICOS, SEPARADOS DIARIAMENTE, ENVIADO PARA EMPRESAS DE RECICLAGEM CERTIFICADAS.
16. CENTRAL SOLAR NA QUINTA FONTE BELA PARA GERAÇÃO DE ENERGIA.
17. SEGUIMOS AS REGULAMENTAÇÕES DO SETOR VINÍCO DA UE.
18. SEGUIMOS AS POLÍTICAS **LABORAIS** PORTUGUESAS, SEM QUALQUER DISCRIMINAÇÃO.
19. TRABALHAMOS PARA SER NEUTROS EM CARBONO ATÉ **2025**

# SUSTENTABILIDADE

Certificação concedida pela  
VINI PORTUGAL 2024

## EMPRESAS CERTIFICADAS

DESIGNAÇÃO SOCIAL	Nº DE SELO	NIF	DATA CERTIFICADO
Sociedade Agrícola Quinta do Conde S.A	NATURALFA / 002	502527331	03/06/2024
Caves do Solar de São Domingos, S.A.	NATURALFA / 003	500244294	14/06/2024
DFJ VINHOS, S.A	KIWA / 001	504352202	19/06/2024







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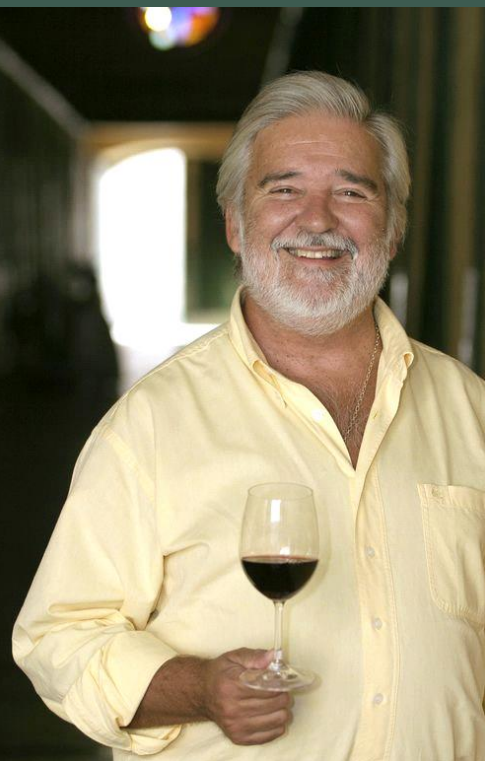


Obrigado pelo seu tempo,  
beba vinho (DFJ!) com **moderação**

**Saúde!**

DFJ VINHOS | QUINTA FONTE BELA; 2070-681 VILA CHÃ DE OURIQUE - PORTUGAL

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dfjvinhos.com



LOCATION



FACEBOOK



YOUTUBE



VIRTUAL