



DFJ VINHOS

*The New Portugal* 

**CREATING THE WINES  
THAT PEOPLE LOVE TO SHARE**  
Discovering wines for the world!



DFJ VINHOS

*The New Portugal*

- ★ PRESENTATION
- ★ CREATING THE WINES THAT PEOPLE LOVE TO SHARE!
- ★ RECOGNITION
- ★ BRANDS
- ★ SINGLE ESTATES
- ★ SUSTAINABILITY





DFJ VINHOS

*The New Portugal*

DFJ VINHOS FOUNDED IN 1998

Mr. JOSÉ NEIVA CORREIA

Owner and Chief Winemaker

KNOWLEDGE | INNOVATION | RESPECT FOR NATURE

CREATING THE WINES  
THAT PEOPLE LOVE TO SHARE!

PRICE | QUALITY | PLEASURE | AWARDS







DFJ VINHOS

*The New Portugal*

# 250 HA SINGLE ESTATE VINEYARDS

CERTIFIED INTEGRATED PRODUCTION - GRAPES

"TO HELP THE VINES TO CREATE THE BEST GRAPES."

## LISBOA WINE REGION

CLOSE TO THE ATLANTIC | HILLS AND VALLEYS

MIXED SOILS | A COUNTRY OF MICROCLIMATES

"THE BEST PRICE AND QUALITY AMONG WORLD WINES"





DFJ VINHOS

*The New Portugal*



**10 MILLION BOTTLES**

**EXPORT 99% TO 50 COUNTRIES**

UE | NORDICS | UK

USA | CANADA | BRAZIL

MOZAMBIQUE | KOREA | AUSTRALIA | CHINA





# Creating The Wines That People Love to Share!

WINES for everyday pleasure.

For the new generations, for women and men.

For everyone, even for those who usually don't appreciate wine.

For any moment, any event, with or without food.

Wines easy to drink, but rich, tasty and elegant.

Wines to complement “difficult” cuisines, such as Vegan, Hot & Spicy, with vinegar, Fast Food.



50 Best Worldwide Wines  
Business News Japan



DFJ VINHOS

*The New Portugal*

## RECOGNITION

More than  
**5500** AWARDS since 2010

More than  
**1600** GOLD medals





14 TIMES!

## IN WINE ENTHUSIAST'S 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



*Jaeyoung Ko*

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



# THE ART OF BLENDING

A BLEND OF VARIETIES  
CAN LEAD TO PERFECTION.

A BLEND OF VARIETIES  
IS HELPFUL  
WHEN NATURE IS NOT CONSISTENT.

MANY DFJ WINES are BLENDS of  
2, 3 or even 7 VARIETIES.





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

## Everyday Pleasure



- ★ LISBOA WINE REGION WINES
- ★ GREAT BLENDS (red, white, rose)
- ★ AROMATIC, TASTY, ELEGANT, CLASSY
- ★ EVERYDAY WINES
- ★ FOR ANY GASTRONOMY
- ★ FOR ANY EVENT
- ★ FOR ANY AGE
- ★ A PLEASURE TO SHARE
- ★ FULLY AWARDED
- ★ A GREAT CABERNET (Grande Reserva)





DFJ VINHOS

The New Portugal

# CASA DO LAGO Everyday Pleasure

## 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/cm³ 0.9993  
Dry Extract total g/dm³ 44.9  
Volatile acidity in acetic acid g/l: 0.52  
Total acidity in H2 g/l: 6.00  
PH: 3.60  
SO2 (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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# BIGODE

## The Symbol



- ★ LISBOA WINE REGION WINES
- ★ GREAT BLENDS (red, white, rose)
- ★ AROMATIC, TASTY, ELEGANT, CLASSY
- ★ EVERYDAY WINES
- ★ FOR ANY GASTRONOMY
- ★ FOR ANY EVENT
- ★ FOR ANY AGE
- ★ FULLY AWARDED
- ★ *A pleasure to share !*





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The New Portugal

# BIGODE The Symbol

## 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 of 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; 17 cases/ level x 5 levels  
Euro pallet (0.80m x 1.2m): 50 cases; 10 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

## The Varietals



Alvarinho



Chardonnay



Pinot Noir



Touriga  
Nacional



Alicante  
Bouschet



# GRAND'ARTE The Varietals

## 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

SO<sub>2</sub> (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

## The Star



RICH, AROMATIC, INTENSE  
ELEGANT, CLASSY

# DOURO





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# VEGA The Star

## 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 in H<sub>2</sub> g/l: 5.55  
Fixed acidity in H<sub>2</sub> g/l: 5.09  
pH: 3.54  
SO<sub>2</sub> (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 235  
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

*The New Portugal*

# CONSENSUS

## The Icon



RICH, AROMATIC, INTENSE,  
ELEGANT, CLASSY, LONG,  
BEAUTIFUL

# PINOT & TOURIGA



# CONSENSUS

## The Icon

### 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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## SINGLE ESTATES

QUINTA da FONTE BELA

QUINTA de PORTO FRANCO



*The New Portugal*







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# QUINTA da FONTE BELA THE WINE CATHEDRAL

## DFJ VINHOS headquarters

- ★ DESIGNED BY EIFFEL'S ENGINEERS
- ★ CAST-IRON ARCHITECTURE STRUCTURES
- ★ 1897 FIRST BUILDING - THE CELLAR
- ★ A HOME TO STORKS

*The New Portugal*





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# QUINTA da FONTE BELA

## THE WINE CATHEDRAL

- ★ VINIFICATION CENTER
- ★ BOTTLING LINE
- ★ 13,5 MILLION LITER VAT CAPACITY
- ★ BARREL CELLAR
- ★ COOPERAGE
- ★ WAREHOUSES
- ★ LABORATORY
- ★ TASTING ROOM
- ★ OFFICE
- ★ 50ha Vineyard







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## QUINTA da FONTE BELA COOPERAGE

- ★ WE RENOVATE BARRELS
- ★ TRADITIONAL CRAFT METHODS
- ★ 100% ENVIRONMENT FRIENDLY
- ★ **Our** CONTROL of the QUALITY
- ★ WE DEFINE the OAK STYLE
- ★ SEGUIN-MOREAU barrels



AS SEEN IN TOP 100 BEST BUYS 2019

**WINE ENTHUSIAST**

**#22**



# QUINTA de PORTO FRANCO

## THE ORIGIN

- ★ BIRTHPLACE OF Mr. JOSÉ NEIVA CORREIA
- ★ 80 HA UNDER SUSTAINABLE AGRICULTURE
- ★ VINIFICATION CENTER
- ★ 3 MILLION LITER VATS CAPACITY | BARREL CELLAR







# SUSTAINABILITY

IN HARMONY WITH NATURE

CARBON NEUTRAL GOAL





DFJ VINHOS

*The New Portugal*

## SUSTAINABILITY IN HARMONY WITH NATURE



- ★ MR. **JOSÉ NEIVA CORREIA** BORN AND RAISED IN THE FAMILY HOME, AMONG THE VINEYARDS OF THE SINGLE ESTATE QUINTA PORTO FRANCO.
- ★ SOON REALIZED THE GREATEST OBJECTIVE IS:  
**TO BE IN HARMONY WITH NATURE**  
**HELPING THE VINES PRODUCE THE BEST GRAPES**
- ★ THERE'S NO PLACE FOR CHEMICAL PRODUCTS. **WE USE ORGANIC MATTER ONLY**, SELECTED ACCORDING TO THE SOIL, RESIDUAL WATER CHARACTERISTICS, CLIMATE, GRAPE VARIETIES AND THE WINE THAT IS INTENDED TO BE PRODUCED.





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## SUSTAINABILITY IN HARMONY WITH NATURE



- ★ ALL **ORGANIC MATTER IS PRE-ANALYZED** TO VERIFY THAT IT IS SUITABLE, WITHOUT HEAVY METALS AND OTHER POLLUTANTS NEGATIVE FOR THE PLANTS AND FOR THE ENVIRONMENT.
- ★ THE **NUTRITION OF THE VINES IS MONITORED** CLOSELY, WITHOUT EXCESSES OR SHORTAGES, THE NUTRIENT NEEDS BEING CAREFULLY MEASURED.
- ★ **WE DON'T IRRIGATE** OUR 250HA OF VINEYARDS IN LISBOA AND TEJO WINE REGIONS.



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## SUSTAINABILITY IN HARMONY WITH NATURE



- ★ WE USE **MECHANICAL PROCESSES** TO CONTROL WEEDS.
- ★ WE HAVE MORE **10%** AREA WITH FOREST AND WILD VEGETATION **TO MAINTAIN NATIVE BIODIVERSITY**.
- ★ **THE END RESULT** IS HIGH QUALITY GRAPES AND PRODUCTIVITY LEVELS RESPECTING THE ENVIRONMENT.
- ★ SINCE 2018 WE ACHIEVED THE **CERTIFICATION OF INTEGRATED CROP MANAGEMENT - GRAPES**.





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# INTEGRATED CROP MANAGEMENT WINE GRAPES

## Certification 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) seguintes 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.  
1900-362 LISBOA  
PORTUGAL  
Tel. +351 217891100  
PT.info@kiwa.com  
www.kiwa.com/pt/pt



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.

# SUSTAINABILITY CARBON NEUTRAL GOAL



- ★ FONTE BELA and PORTO FRANCO SINGLE ESTATES HAVE **WATER TREATMENT CENTRES**.
- ★ WE USE THE LIGHTEST **BOTTLES** AND MORE THAN 90% ARE FROM RECYCLED GLASS AND 100% RECYCLABLE.
- ★ WE USE ONLY RECYCLED AND RECYCLABLE **CARTON**.
- ★ WE USE ALMOST ZERO **PLASTICS**, ALL RECYCLABLE.
- ★ PROGRAM OF **ZERO-WASTE**. MATERIALS SUCH AS BROKEN GLASS, CARTONS, LABELS, CORKS, SCREWCAPS, SENT TO CERTIFIED RECYCLING COMPANIES.





DFJ VINHOS

*The New Portugal*

## SUSTAINABILITY CARBON NEUTRAL GOAL



15. PROGRAM OF **ZERO BIOLOGICAL WASTE**, DURING THE HARVEST AND DAILY ACTIVITIES, SENT TO CERTIFIED RECYCLING COMPANIES.
16. **SOLAR PLANT** AT QUINTA FONTE BELA TO GENERATE ENERGY.
17. WE ADHERE TO EU WINE SECTOR REGULATIONS.
18. WE FOLLOW PORTUGUESE LABOR POLICIES, WITHOUT ANY DISCRIMINATION.
19. **WE WORK TO BE CARBON NEUTRAL BY 2025**

# SUSTAINABILITY

Certification granted by 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







DFJ VINHOS

*The New Portugal*



Thank you for your time,  
drink (DFJ's!) wine **in moderation**  
**Cheers!**

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

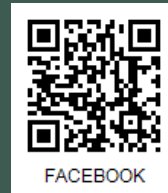
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dfjvinhos.com



LOCATION



FACEBOOK



YOUTUBE



VIRTUAL