

Francos

Reserva

Vinho Regional Lisboa | red 2021 | 13%



Winemaker: José Neiva Correia

Country / Region: Portugal / Alenquer

Terroir: Quinta de Porto Franco Single Estate

Grape Varieties: Touriga Nacional 65%, Touriga Franca 20% and Alicante Bouschet 15%

Vinification method

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30º C in the first 2/3, and lowering down to 20º 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.

Ageing

Aged 14 months in French new oak barrels of 225L from Seguin Moreau. Aged in bottle for a minimum period of 6 months

Tasting notes

Bright deep red color, full-bodied, rich, with great structure and a harmonious balance between red fruit and wood notes. Very tasty, with an intense, long, persistent and very elegant finish.

How to serve

A great wine for great events and top gastronomy. Excellent with ham from Chaves, Barrancos or Pata Negra, excellent complement of game meats, roasted red meats, stews and cured cheeses. Serve at 14 – 16º.

ABV at 20ºC%: 13,0

Volume at 20ºC g/cm³: 0,9957

Dry Extract total g/dm³: 37,8

Volatile acidity in acetic acid g/l: 0,48

Total acidity inTH2 g/l: 6,98

Fixed acidity inTH2 g/l: 6,58

pH: 3,37

SO2 (free) & (total) mg/l: 32/86

Carton of 6 bottles x 75cl (lay down)

Gross weight: 8,3 kg

Case dimension: H 17 x W 31 x L 25,5

1.0mx1.2m: 128 cases (6x75cl) - 16 cases/level x 8 levels

EURO: 120 cases (6x75cl) - 12 cases/level x 10 levels

Bottle barcode (EAN13): 560 031219 038 0

Cartoon barcode ITF14: (6 x 75cl): 1 560 031219 038 7

FCL 1x20' = 2100 cartons (on the floor) / 11 Euro Pallets / 10 Standard

...

