

# PORTADA

## LOTE DFJ RESERVA

Vinho Regional Lisboa | red 2022



Winemaker: José Neiva Correia

Country/ Region: Portugal/ Lisboa

Terroir: DFJ VINHOS single estates

Grape Varieties: Alicante Bouschet 55%, Caladoc 15%, Tinta Roriz 15% and Shiraz 15%

### 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 of 225L for 3 months.

### Winemaker tasting notes:

A bright, rich and intense wine full of aromas of red matured fruits. Smooth, tasty and easy to drink, with an elegant, intense, long and pleasant tasting.

### Serving suggestions:

It's excellent with Tapas or by itself. Perfect for barbecues of red meat dishes, cod fish and salmon, roasts, Vegetarian and Mediterranean gastronomies, cheeses. We recommend to serve at the temperature of 12-16°C.

ABV at 20°C%: 13.0

Volume at 20°C g/cm<sup>3</sup>: 0.9955

Dry Extract total g/dm<sup>3</sup>: 36.5

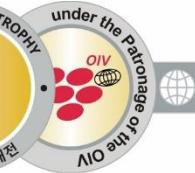
Volatile acidity in acetic acid g/l: 0.65

Total acidity in TH2 g/l: 6.00

Fixed acidity in TH2 g/l: 5.60

pH: 3.37

SO2 (free) & (total) mg/l: 32/ 112



WINE ENTHUSIAST

88  
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DFJ Vinhos 2022 Portada  
Lote DFJ Reserva  
Portuguese Red (Lisboa)

With a black plum aroma and a juicy texture, this wine has soft tannins and a touch of spice from wood aging. It is rich and balanced, ready to drink now.

— R.V. Published 11/1/2025