



# ESCADA

## D.O.C DOURO RED 2007

**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / DOC Douro  
**Grape Varieties:** Blend of Touriga Nacional, Touriga Franca 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 new French of Allier oak barrels of 225 Lt from Seguin Moreau for 9 months.

### Serving suggestions:

A great wine for great moments and exquisite gastronomy. To serve at 16°C temperature.



ABV at 20°C%: 13.0  
Volume at 20°C g/cm<sup>3</sup>: 0.9919  
Dry Extract total g/dm<sup>3</sup>: 27.9  
Volatile acidity in acetic acid g/l: 0.68  
Total acidity inTH2 g/l: 5.48  
Fixed acidity inTH2 g/l: 4.63  
PH: 3.55  
SO2 (free) & (total) mg/l: 26/83

Carton of 6 bottles x 75cl (lay down)  
Gross weight: 8.7 kg (6x75cl)  
Case dimension: 310x255x175  
Standard pallet 1.0mx1.2m: 128 cases (6x75cl) - 16 cases/level x 8 levels  
Euro pallet: 96 cases (6x75cl) - 12 cases/level x 8 levels  
Bar code bottle (EAN 13): 560 031219 009.0  
Cartoon bar code (ITF 14): 1 560 031219 009.7  
FCL 1x20' = 2000 cartons (on the floor) / 11 Euro Pallets / 10 standard pallets

BRC Global Standards for  
Food Quality Certification



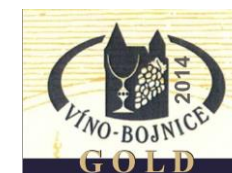
The New Portugal

**WINE ENTHUSIAST**  
THE WORLD IN YOUR GLASS

92 points

**DFJ Vinhos 2007 Escada Red (Douro)**

Want dense tannins? Then this your wine. Of course, it has much more than that. It has mineral-driven stone fruit flavors, a sense of terroir, of restrained power. It also has a serious side, and definite aging potential. — R.V.  
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