GRAND'ARTE TOURIGA NACIONAL

Vinho Regional Lisboa | red 2019

Winemaker: José Neiva Correia Country/ Region: Portugal/ Lisboa Terroir: Quinta de Porto Franco / Alenguer 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.

NINERA

GOLD

2023

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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.

PORTUGAL

GRAND'ARTE

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ABV at 20°C%: 13,0 Volume at 20°C g/cm3: 0,9967 Drv Extract total g/dm3: 40.1 Volatile acidity in acetic acid g/l: 0,56 Total acidity inTH2 g/l: 5,55 Fixed acidity inTH2 g/I: 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): 310x255x175 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

2022



DFJ VINHOS, SA - Quinta da Fonte Bela; 2070-681 VILA CHÃ DE OURIQUE; PORTUGAL T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 4 de marco de 2024

Silver

2024

