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.



Carton of 6 bottles x 75cl (lay down) | Gross weight: 8.3 kg Carton of 12 bottles x 75cl (vertical) | Gross weight: 16.40 kg Case 6 | H 170 x W 310 x L 255 mm ||| case 12 | H 317 x W 333 x L 251 mm Pallet STD (1.0mx1.2m): case 6 | 16 cases/ level x 8 levels = 128 cases Pallet STD (1.0mx1.2m): case 6 | 16 cases/ level x 8 levels = 70 cases Euro pallet case 6 | 12 cases/ level x 8 levels = 96 cases Euro pallet case 12 | 14 cases/ level x 5 levels = 70 cases Bottle barcode (EAN13) = 560 0312 19270 4 Carton 6 barcode (ITF14): 1560 031219270 8 FCL 1x20' = 2100 cartons (on the floor) / 11 Euro pallets / 10 Standard Pallets





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The New Portugal

