

# **PORTADA**

## **Grande Reserva**

## CABERNET SAUVIGNON | Vinho Regional Lisboa | red 2022



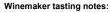
Winemaker: José Neiva Correia Country: Portugal / Region: Lisboa Terroir: DFJ Vinhos, S.A. Single Estates Grape Varieties: Cabernet Sauvignon 100%



#### 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.

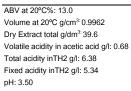
Wine is aged in French of Allier new oak barrels of 225 Lt for 6 months.



A wine of intense aromas and flavours. The palate is superbly balanced with youthful, rich fruit and fines tannins. Soft yet spicy cassis fruit has been seasoned with cedar notes from subtle oak ageing. The finish is elegant, long, tasty and extremely persistent.

### Serving suggestions:

Excellent by itself or with any full flavoured dishes especially with red meat and cheeses. We recommend to serve at the temperature of 14-16°C.



SO2 (free) & (total) mg/l: 40/ 99

Carton of 6 bottles x 75cl (lay down) / Carton 12 x 75 cl (vertical) Gross weight: 8.3 kg / 16.4 kg Case dimensions (mm): H175 x W310 x L255 / H 317 x W 333 x L 251 Pallet Standard (1.0mx1.2m): 128 c6/ 16 cases/level x 8 levels | 70 c12/ 14 cases/level x 5 levels Euro pallet (0.8mx1.2m): 96 c6/ 12 cases/level x 8 levels | 50 c12/ 10 cases/level x 5 levels Bottle barcode (EAN13): 560 0312 192803

Barcode c6 (ITF14): 1560 0312 192800 / Barcode c12: 25600312 192807



The New Portugal



















