

QUINTA DA FONTE BELA

VINHO REGIONAL TEJO

ALICANTE BOUSCHET | SHIRAZ | TANNAT | red 2022



Winemaker: JOSÉ NEIVA CORREIA

Country/ Region/ Terroir: PORTUGAL / TEJO / QUINTA DA FONTE BELA

Grape Varieties: ALICANTE BOUSCHET 40%; SHIRAZ 40%; TANNAT 20%

HISTORY: In 1897, architects from Eiffel designed the first building at Quinta da Fonte Bela - the ADEGA (Wine cellar). After 101 years, DFJ VINHOS was born in this unique place in Portugal, home to storks in the middle of a warm sandy plain next to the Tagus River. In 2017 we planted 50ha of vines of red and white varieties. In the label watercolor, the Fonte Bela fountain presents the biodiversity that surrounds us and that we strive to maintain. We hope you like and share this rich and unique wine.

VINIFICATION METHOD AND AGEING: 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 new oak barrels of 225 Lt for 2 months.

OUR TASTING NOTES: It's a medium deep red, aromatic, with a harmonious balance between red and black fruits. In the tasting it's rich, smooth, tasty and intense, with a long, persistent and elegant finish.

OUR SERVING SUGGESTIONS: Perfect with petiscos tapas, sausages, stews, red meats and cheeses. Good pairing with typical Italian and Portuguese cuisine, grilled cod and salmon are great complements. We suggest to serve at a temperature of 14-16° C.

ABV at 20°C: 12.5

Volume at 20°C g/cm³: 0.9939

Dry Extract total g/dm³: 30.7

Volatile acidity in acetic acid g/l: 0.66

Total acidity in TH2 g/l: 5.92

Fixed acidity in TH2 g/l: 5.55

pH: 3.50

SO2 (free) & (total) mg/l: 38/118

Carton 6 x 75 cl

Gross weight (kg) carton / euro-pallet / standard pallet: 8.30 / 820 / 1085

Case dimensions (cm): H 17 W 31 L 25.5

Pallet Standard (W 1.0m x L 1.2m): 128 cases - 16 cases/level x 8 levels

Euro-pallet (W 0.8m x L 1.2m): 96 cases - 12 cases/level x 8 levels

Bottle barcode (EAN13): 560 0312 19273 5

Cartoon barcode ITF14): 1 560 0312 19273 2

FCL 1x20' = 1100 cases (on the floor) / 11 Euro pallets / 10 Standard Pallets



WINE ENTHUSIAST

88
POINTS

Best Buy

DFJ Vinhos 2022 Quinta da Fonte Bela Red (Tejo)

The DFJ Fonte Bela winery lends its name to this wine with its black-fruit aroma and ripe tannins. It is a soft blend of Alicante Bouschet, Shiraz and Tannat. Drink the wine now.

— R.V. Published 11/1/2024

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QUINTA DA FONTE BELA TEJO
2022

Olives, baked cherries, grilled herbs and tobacco on the nose, followed by a medium-bodied, soft palate with smoky undertones. Drink now.

