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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. and . 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.

ABV at 20°C%: 13.0
Volume at 20°C g/cm³: 0.9919
Dry Extract total g/dm³: 27.9
Volatile acidity in acetic acid g/l: 0.68
Total acidity in TH2 g/l: 5.48
Fixed acidity in TH2 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



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Food Quality Certification



The New Portugal

www.dfjvinhos.com

Safra 2007. Encontro com os Vinhos e Sabores, Lisboa 30/10 a 02/11 2015.