



QUINTA DO ROCIO

VINHO REGIONAL LISBOA RED 2008



Winemaker: José Neiva Correia and Lisete Lucas

Country/ Region: Portugal / Estremadura

Terroir: Quinta do Rocio (Single estate)

Grape Varieties: Shiraz, Merlot, Touriga Nacional & Grenache (aprox.25% of each grape)

Vinification method:

Vinification made by the classic fermentation method at 28°. 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 oak barrels of 225 Lt from Seguin Moreau for 12 months. Ageing in bottle a minimum 12 months after bottling.

Winemaker tasting notes:

A great wine, exclusive, the wine for special occasions.

ABV at 20°C: 13,0
Volume at 20°C g/cm³: 0,9944
Dry Extract total g/dm³: 32,8
Volatile acidity in acetic acid g/l: 0,67
Total acidity in TH2 g/l: 6,68
Fixed acidity in TH2 g/l: 5,85
pH: 3,67
SO2 (free) & (total) mg/l: 32/86

Carton of 6 bottles x 75cl (lay down)
Gross weight: 8,7 kgs
Case dimension: 310x 255 x 175
Pallet configuration:
1.0mx1.2m: 128 cases (6x75cl) - 16 cases/level x 8 levels
EURO: 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle barcode (EAN13): 560 031219 079 3
Cartoon barcode (ITF14): (6x 75cl): 1 560 031219 079 0



92 points

DFJ Vinhos 2008 Quinta do Rocio Red (Lisboa)

DFJ Vinhos manages this 16th century property which has produced a now mature wine. It has great balance, the berry fruits moving to secondary flavors of spice, smokiness, sweet tannins and hints of toast. It's ready to drink, but will continue to develop through 2017.

— R.V. Published 12/1/2013

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Food Quality Certification



The New Portugal

www.dfjvinhos.com

Safrá 2008. Expovinis Brasil 2017, São Paulo 07/06/2017.