VEGA

D.O.C. Douro | red 2013

Winemaker: José Neiva Correia
Country / Region: Portugal / Douro
Grape Varieties: Blend of Touriga Franca, Touriga Nacional and Tinta Roriz

Vinification method:
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30º C in the first 2/3, and lowering down to 20º 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 oak barrels of 225 Lt for 3 months.

Winemaker tasting notes:
Rich and full bodied but very smooth. Delicious intense fruit with a complex and elegant finish. João Paulo Martins; Vinhos de Portugal 2016; "Tasted in 2015. Well in color, ripe fruit aroma and a whole shows very well. Good floral presence, dry vegetable, ripe fruit, all nicely arranged. Soft and light sweetness in the mouth, is accessible red that needs to be drunk cooler."

Serving suggestions:
Superb on its own, it is also excellent with any meat dishes, oily fish, spicy food, Mediterranean cuisine and cheese.
We recommend to serve at the temperature of 16-18ºC.

ABV at 20ºC%: 13.0
Volume at 20ºC g/cm³: 0.9936
Dry Extract total g/dm³: 32,3
Volatile acidity in acetic acid g/l: 0.59
Total acidity inTH2 g/l: 6,22
Fixed acidity inTH2 g/l: 5,63
pH: 3,62
SO2 (free) & (total) mg/l: 39/131

Gross weight: 7.6 kg (6x75cl)
Case dimension (mm): 330x255x155
Standard Pallet (1.0mx1.2m): 135 cases - 15 cases/level x 9 levels
Euro Pallet (0.80mx1.2m): 96 cases - 12 cases/level x 8 levels
Bottle barcode (EAN13): 560 031219 085 4
Cartoon barcode (ITF14): 1 560 031219 085 1
FCL 1x20' = 2500 cases / 11 Euro pallets / 10 Standard pallets

WINE ENTHUSIAST 88 POINTS
Best Buy

DFJ Vinhos 2013 Vega Red (Douro)

Dense and textured, this is a tannin dominated wine. The black fruit is still developing through the firm structure. At the end, with juicy blackberry fruits, the wine shows its generous future. Drink from 2017.
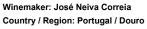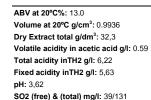
— R.V.   Published 6/1/2016

Korea Wine Challenge 2016
GOLD MEDAL

The New Portugal