



## **DFJ Caladoc & Alicante Bouschet 2008**

### **Harvest**

2008

### **Country**

Portugal

### **Terroir**

Quinta de Porto Franco

### **Region**

Lisboa

### **Grapes**

Alicante Bouschet, Caladoc

### **Winemaker**

Jose Neiva Correia

### **Tasting Notes:**

Two unusual varieties combine to produce a unique wine. Deep colour, intense damson and spice flavours with a long smooth finish.

### **How to serve:**

Excellent with food or by itself. Try with meat, pasta, vegetarian and cheese dishes.

### **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.

### **Ageing**

Wine is aged in French of Allier oak barrels of 225 Lt from Seguin Moreau for 5 months.

### **Color**

Red