



DFJ Pinot Noir & Alfrocheiro 2008

Harvest
2008

Country
Portugal

Terroir
Quinta de Porto Franco Single Estate

Region
Lisboa

Grapes
Alfrocheiro, Pinot Noir

Winemaker
Jose Neiva Correia

Tasting Notes:
An unusual blend of varieties combine to produce a unique wine. Deep colour, intense matured red fruits, smoke 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. Ageing in bottle a minimum 5 months after bottling.

Color
Red