# PORTADA

## Grande Reserva

**CABERNET SAUVIGNON| Vinho Regional Lisboa | red 2022**




**Winemaker:** José Neiva Correia
**Country:** Portugal / **Region:** Lisboa
**Terroir**: DFJ Vinhos,S.A. Single Estates
**Grape Varieties:** Cabernet Sauvignon 100%

**Vinification method:**
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30ºC 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 new oak barrels of 225 Lt for 6 months.

**Winemaker tasting notes:**
A wine of intense aromas and flavours. The palate is superbly balanced with youthful, rich fruit and fines tannins. Soft yet spicy cassis fruit has been seasoned with cedar notes from subtle oak ageing. The finish is elegant, long, tasty and extremely persistent.

**Serving suggestions:**
Excellent by itself or with any full flavoured dishes especially with red meat and cheeses.
We recommend to serve at the temperature of 14-16ºC.

| | |
|---|---|
| ABV at 20ºC%: 13.0 | Carton of 6 bottles x 75cl (lay down) / Carton 12 x 75 cl (vertical) |
| Volume at 20ºC g/cm$^3$: 0.9962 | Gross weight: 8.3 kg / 16.4 kg |
| Dry Extract total g/dm$^3$: 39.6 | Case dimensions (mm): H175 x W310 x L255 / H 317 x W 333 x L 251 |
| Volatile acidity in acetic acid g/l: 0.68 | Pallet Standard (1.0mx1.2m): |
| Total acidity inTH2 g/l: 6.38 | 128 c6/ 16 cases/level x 8 levels \| 70 c12/ 14 cases/level x 5 levels |
| Fixed acidity inTH2 g/l: 5.34 | Euro pallet (0.8mx1.2m): |
| pH: 3.50 | 96 c6/ 12 cases/level x 8 levels \| 50 c12/ 10 cases/level x 5 levels |
| SO2 (free) & (total) mg/l: 40/ 99 | Bottle barcode (EAN13): 560 0312 192803 |
| | Barcode c6 (ITF14): 1560 0312 192800 / Barcode c12: 25600312 192807 |

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DFJ Vinhos 2022 Portada Grande Reserva Cabernet Sauvignon (Lisboa)

The wine's vanilla and allspice aroma lead to a rich, smooth and ample wine. It has weight that is balanced by vivid black fruit flavors and ripe tannins. The wine could still age further. Drink from 2027.

— R.V. *Published 2/1/2026*

PORTADA LISBOA GRANDE RESERVA 2022

Figs and ripe brambleberries with a subtle herbal undertone. The palate is medium- to full-bodied with dark, rich fruit, lustrous tannins and a flavorful finish. Drink now.

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