

JMF[®]

JMF is a reference to José Maria da Fonseca Manor House, built in the 19th century, place where you'll get to know the essence of a 7 Generation's Wine Family. Produced from Castelão and Trincadeira varieties, this is a fruity wine, slightly marked by wood.

Vintage Information

TYPE OF WINE: Red

VINTAGE: 2021

GRAPES: Castelão (74%) | Aragonês (26%)

TYPE OF SOIL: Sandy

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Skin maceration at 28°C

AGEING: None

BOTTLING: February 2022

WINE PRODUCTION: 900 000 liters

AVAILABLE BOTTLES: 750ml

STORAGE: The bottles should be laid down at a temperature of 12°C and 60% humidity

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: Serve at a temperature of 16°C with red meat.

ANALYSES: 13% Alcohol | 5,1 g/l Total Acidity | 3,26 pH | less than 7,2 g/l Residual Sugar

Tasting Notes

COLOR: Ruby

AROMA: Notes of raspberry, blackberry, black beer, typical aromas of the young Castelão

PALATE: Smooth and present tannins, with an end marked by red fruits

FINISHING: Long



CLASSIFICATION:

Regional Wine

REGION:

Setubal Peninsula