

JMF

HISTORY

JMF Red is produced from the Castelão and Trincadeira grape varieties. With vibrant fruity aromas making it ideal to share with family and friends in joyful and relaxed moments.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines and Setúbal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

WINEMAKERS TEAM

Under the guidance of Domingos Soares Franco - the first Portuguese winemaker to graduate from the recognized University of Davis in California - a team of hand-picked winemakers responsible for undertaking a wide range of research, studies, experiments and innovation that make José Maria da Fonseca a pioneer in much of what is done in terms of winemaking in Portugal and in the world. This is a job that starts in the vineyard, covers the entire production process and ends in the bottled wine made available to the consumer.

Red
2018



VINTAGE INFORMATION

Classification: Vinho Regional Península de Setúbal

Grape Varieties: Castelão (80%) and Trincadeira (20%)

Region: Península de Setúbal

Type of Soil: Sandy

Tasting Notes:

Colour: Ruby

Aroma: Fruity, strawberry, raspberry, spices

Palate: Balanced, soft but present tannins

Finish: Medium

Vinification: Skin contact at 28°C.

Date of Bottling: January 2019

Analyses:

Alcohol – 12,9%

Total Acidity – 5,40 g/l tartaric acid

pH – 3,34

Residual Sugar – 7,8 g/l

Shelf Life: Drink while young.

Serving suggestions Serve at a temperature of 12°C and consume at 14°C with red or white meat.

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

Vinho Regional Península
de Setúbal

JOSÉ MARIA  DA FONSECA