

JMF

RESERVA

The JMF wine is an allusion to the José Maria da Fonseca House-Museum, built in the 18th century and where nowadays people can visit and know more about the family's history and legacy. Produced from the Castelão and Touriga Nacional grape varieties, the wine JMF Reserva has vibrant fruity aromas making it ideal to share with family and friends in joyful and relaxed moments.

Vintage Information

TYPE OF WINE: Red

GRAPES: Castelão (70%) and Touriga Nacional (30%)

TYPE OF SOIL: Limestone

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Skin contact at 28°C

AGEING: 6 months om French and American Oak

DATE OF BOTTLING: October 2020

PRODUCTION: 50 000 liters

AVAILABLE BOTTLES: 750 ml

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

SHELF LIFE: 4 years after bottling

SERVING SUGGESTIONS: Serve at a temperature of 14 °C and consumed at 16 °C with read or white meat and cheese.

ANALYSES: 13.1% Alcohol | 5.2 g/l Total Acidity | 3.3 pH | less than 9 g/l Residual Sugar

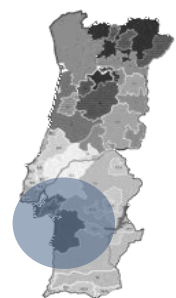
Tasting Notes

COLOR: Red

AROMA: Floral with notes of roses and violets

PALATE: Smoke and spicy from wood. Soft tannins.

FINISH: Long



CLASSIFICATION:

Regional Wine

REGION:

Península de Setúbal