

# 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

**VINTAGE:** 2021

**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:** September 2022

**PRODUCTION:** 32 000 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 red or white meat and cheese.

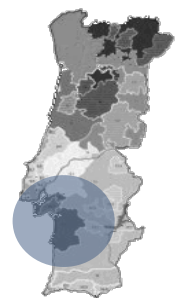
**ANALYSES:** 13% Alcohol | 4,9 g/l Total Acidity | 3.0 pH | 7 g/l Residual Sugar

### Tasting Notes

**COLOR:** Red

**AROMA:** First impression roasted coffee, followed by red fruits, cassis and finally floral aromas from Touriga grape variety

**PALATE:** Fresh, present and soft tannins



**CLASSIFICATION:**

Regional Wine

**REGION:**

Península de Setúbal