CASA FERREIRINHA EM CADA VINHO UMA HISTÓRIA.

CALLABRIGA DOURO DOC 2019

(Kah-lah-bree-gah)



영수 젊수 중

CASA FERREIRINHA

CALLABRIGA

DOURO





OVERVIEW: Callabriga borrows its the name from a Roman fortified settlement in this once remote region of the Douro Valley - an homage to the structural power of the wine.

VARIETIES: 43% Touriga Franca, 32% Touriga Nacional, 25% Tinta Roriz

WINEMAKING: Grapes are sourced from selected plots at Quinta da Leda property and vineyards surrounding it in the Douro Superior sub-region. After destemming and soft crushing, the grapes are transferred to stainless steel tanks, where they undergo alcoholic fermentation for 8 days. Gentle maceration takes place for 5 days at controlled temperatures (82°F) to extract color and aromas.

AGING: Aged in neutral French oak (75%) and new American oak (25%) barrels for 12 months.

TASTING NOTES: Intense aromas of black fruits, including prunes and sour cherries, as well as cocoa. Balsamic aromas are also prominent alongside a well-integrated wood element that bestows great complexity. It has smooth yet firm tannins, a balanced acidity, and long persistent finish.

ENJOY: Pairs wonderfully with meat dishes and is the ideal accompaniment to game or roasted fish.

ABV: 14% | TA: 5.9 g/l | RS: 1 g/l | pH: 3.6



PRICING: