



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.

QUINTA DA LEDA

DOURO DOC 2018

(Kin-tah dah Lê-dah)

96 pts

WINE ENTHUSIAST
(2018V)

95 pts

WINE ENTHUSIAST
(2017V)

93 pts

WINE SPECTATOR
(2017V)

TOP 100

WINES OF 2021
WINE ENTHUSIAST (2017V)

OVERVIEW: Single State bottling from the Quinta da Leda vineyard, the jewel in Casa Ferreirinha's crown and one of the region's most modern wineries.

VARIETIES: 41% Touriga Franca, 34% Touriga Nacional, 13% Tinta Cão, 12% Tinta Roriz

WINEMAKING: Vinified at the Quinta da Leda winery from 100% estate grapes. After total destemming and soft crushing, the grapes are transferred to stainless steel tanks (90%) and *lagares* (10%), where maceration and alcoholic fermentation take place. Maceration is adapted to each grape variety for an average of 8 days in controlled temperatures between 82 - 86°F. Pumping over techniques are also tailored to each variety's individual characteristics.

AGING: Aged for 18 months in French oak barrels (50% new and 50% 2nd use).

TASTING NOTES: An intense and very complex aroma of dried fruits, almonds and hazelnuts, with floral notes of lavender, and hints of cedar and menthol followed by additional notes of black fruit and very high-quality oak. Full-bodied and smooth, with lively, well-integrated tannins and further notes of flowers and black fruit that invite a finish of great elegance and longevity.

ENJOY: Ideal to accompany meat dishes, game and cheeses.

ABV: 14% | **TA:** 5.8 g/l | **RS:** 1.5 g/l | **pH:** 3.6



PRICING:

