



CASA FERREIRINHA
EM CADA VINHO UMA HISTÓRIA.

VINHA GRANDE

DOURO RED DOC 2019

(Veen-yah Grahn-dê)

91 pts

EDITORS CHOICE
WINE ENTHUSIAST (2018V)



OVERVIEW: One of the first wines made by Casa Ferreirinha following Barca-Velha – first vintage was 1960 – and still a reference for the Douro region.

VARIETIES: 42% Touriga Franca, 30% Touriga Nacional, 22% Tinta Roriz, 6% Tinta Barroca

WINEMAKING: Vinified at the wineries of Quinta do Seixo, in Cima Corgo, and Quinta da Leda, in the Douro Superior with grapes sourced from these two sub-regions. After soft-crushing and destemming, the grapes are transferred to stainless steel tanks, where alcoholic fermentation occurs for an average of 8 days. During this phase, soft maceration at controlled temperatures takes place for delicate extraction of color and aromas.

AGING: The wine is aged in neutral French oak barrels (2nd – 4th use) for 12 months.

TASTING NOTES: Notes of red and black fruit with hints of cocoa and chocolate. There are further spicy notes and a well-integrated oak element adding complexity. It has powerful and firm tannins, a balanced acidity and a smooth finish.

ENJOY: An excellent option to accompany meat, cheeses and pasta dishes. It may also be enjoyed with white meat or oven-steamed fish.

ABV: 14% | **TA:** 5.8 g/l | **RS:** 1 g/l | **pH:** 3.6



PRICING: