



**CASA FERREIRINHA**  
EM CADA VINHO UMA HISTÓRIA.



# A STORY IN EVERY BOTTLE

## BRAND HISTORY

A pioneer and leader in the Douro Valley, with over 250 years of experience.



Dona Antónia, lovingly nicknamed Ferreirinha (little Ferreira), is one of the most iconic historic personalities in Portugal known for her devotion and care for the community.



Guided by Dona Antónia's quest for excellence and commitment to the Douro, Casa Ferreirinha's wines consistently receive 90+ ratings from top wine publications.



Casa Ferreirinha is committed to sustainability following the principals of 'Produção Integrada,' an agricultural system regulating the use of natural resources.

## THE CATEGORY

Portuguese wine is a hot category growing above industry averages.



A great offering for consumers looking to expand their wine experience.



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# 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 (2<sup>nd</sup> – 4<sup>th</sup> 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:**