



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA BARCA VELHA RED 2008

**TYPE:** Still **CATEGORY:** Icon **COLOUR:** Red **TONE:** Rubi

**DESIGNATION OF ORIGIN:** DOC Douro **REGION:** Douro

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Barca Velha represents the pinnacle of quality amongst Douro wine. Classic, intense, complex, elegant and rich, adjectives are inadequate to describe what is, and has been since its creation in 1952, the most celebrated Portuguese wine. Barca Velha is only declared in exceptional years and is the foundation upon which Casa Ferreirinha has built its reputation, a specialist brand with a long tradition of quality in the Douro and one of its main global references. Barca Velha has only been bottled on 18 occasions (up to and including 2008).

### TASTING NOTES

Barca Velha 2008 has a deep ruby hue and an intense, complex bouquet with a strong presence of well-ripened red fruit, spices such as pepper and clove, and hints of balsamic cedar, resin and tobacco box. Notes of asparagus and artichokes, sous bois and aromas of high-quality oak mingle in perfect harmony. Its palate is full-bodied, with lively balanced acidity, intense tannins and notes of fresh red fruits, pepper, clove and ginger. It has an extraordinarily long, graceful and harmonious finish.

### HARVEST YEAR

2008 was characterised by a winter that saw average air temperatures fall below the norm. The winter generally saw little rain, the soil's water levels replenished by higher than average rainfall in each sub-region during April and May. In light of this analysis, we would consider 2008 a relatively mild and dry year. The harvest in the Douro Superior took place from the end of August.

**WINEMAKER:** Luis Sottomayor

**VARIETIES:** 50% Touriga Franca, 30% Touriga Nacional, 10% Tinta Roriz, 10% Tinto Cão

### WINEMAKING

Barca Velha is produced at the Quinta da Leda winery, which is equipped with state of the art vinification systems. The grapes for this vintage were selected predominately from Quinta da Leda, but also from the higher zones of the Douro Superior sub-region. After soft crushing and full de-stemming, the grapes were passed into stainless steel tanks and epoxy lined granite "lagares" where cold maceration pre-fermentation took place prior to alcoholic fermentation. During this period, intense pumping-over and robot-operated "pigeages" were carried out at automatically controlled temperatures. A long post-fermentation maceration process followed, in order to obtain full aromatic and polyphenolic extraction.

### MATURATION

Soon after the end of maceration, potential wines to be used for Barca Velha were transported to Vila Nova de Gaia. There, after the final fermentations, they underwent "elevation", or maturation, for 16 months in 225-litre new French oak barrels. The final blend was prepared from a continuous selection of the best wines, following numerous tastings and analyses during this period upon the different blends and barrels. In this rigorous organoleptic process, guided by the traditional values of Casa Ferreirinha, lies the true 'secret' of Barca Velha. In order to preserve its supreme quality, Barca Velha is bottled with no prior treatment and therefore naturally develops a deposit.

### STORE

Although ready for immediate consumption, Barca Velha 2008 has positive aging potential in the bottle and should be stored in a horizontal position. Its peak? Maybe 15-20 years after the vintage, though it is envisaged that it will remain "alive" for an indeterminate period.

### SERVE

A mysterious wine full of emotion, Barca Velha requires a discreet, refined atmosphere and good company in which to share its revelations. To fully appreciate Barca Velha requires thoughtful preparation in keeping with the occasion. Ideally, a bottle should be allowed to stand the night before and opened 2 to 3 hours before serving. With so many years in the bottle, the wine must be decanted carefully to separate its natural sediment and preferably served at between 16°C-18°C.

### ENJOY:

It is suggested that Barca Velha be quietly savoured, accompanied by meat, game and cheeses with refined, well-integrated flavours.

### TECHNICAL DETAILS

Alcohol: 14% | Total acidity: 6,1 g/L (tartaric acid) | Sugar: < 2 g/L | pH: 3,53

### NUTRITIONAL INFORMATION

Alcohol: 11.1g/100mL | Sugar: 0.3g/100mL | Energetic value: 85kcal (356 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

### RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.



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