



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA CALLABRIGA RED 2017

**TYPE:** Still **COLOUR:** Red

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Callabriga is an intense, elegant and contemporary red wine from the Douro that reflects the versatility and passionate modernity of the region's wines. Callabriga is one of Casa Ferreirinha's most innovative wines, and the brand's outstanding tradition of producing superior Douro wines has won it global renown.

### TASTING NOTES

A deep ruby colour. An aroma of good intensity, with notes of black fruits, such as prunes and sour cherries, as well as cocoa and chocolate courtesy of a good maturation. Balsamic aromas of resin and menthol are also prominent, alongside a well-integrated wood element that bestows great complexity. On the palate, has good volume, smooth yet firm tannins, a balanced acidity, notes of black fruit, a slight florality and a long finish.

### HARVEST YEAR

2017 was a particularly warm and dry year that saw an increase of about 5° in the maximum, median and minimum temperatures, in relation to the climatological norm. Levels of rainfall were also in the region of 50% lower than usual. The maturation phase was affected by the reduced quantities of available water. The start of the harvest was one of the earliest on record, on the 7 and 22 of August for whites and reds respectively.

**WINEMAKER:** Luis Sottomayor

**VARIETIES:** 55% Touriga Franca, 30% Touriga Nacional, 15% Tinta Roriz

### WINEMAKING

Vinified utilising state-of-the-art technology using grapes from selected plots at the Quinta da Leda. After destemming and soft crushing, the grapes are transferred to stainless steel tanks, where they undergo alcoholic fermentation. During this phase, gentle maceration takes place at controlled temperatures, in order to extract the inherent characteristics that contribute to the colour, aroma and flavour of this wine.

### MATURATION

The wine aged in used French oak (75%) and used American oak barrels for a period of roughly 12 months. The final blend was made further to numerous tests and analysis conducted during this period. In order to preserve the highest possible quality, this wine was only subject to filtration prior to bottling.

### STORE

Ready to consume. However, this wine will benefit from ageing in the bottle for between 3-5 years and should retain its quality for around 8-13 years. Store the bottle in a horizontal position away from light and heat.

### SERVE

A natural deposit may form in the bottle. After its 2nd year, it is recommended that the bottle be stored vertically on the day prior to opening, and decanted prior to consumption. Serve at 16°C-18°C.

### ENJOY:

This wine pairs wonderfully with meat dishes, such as roasted kid or grilled mature meat. It is also the ideal accompaniment to game or slightly fatty roasted fish.

### TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,3 g/L (tartaric acid) | Sugar: 1,0 g/L | pH: 3,77

### NUTRITIONAL INFORMATION

Alcohol: 11.1g/100mL | Sugar: 0.1g/100mL | Energetic value: 83kcal (347 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.



QR Code



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