



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA CALLABRIGA RED 2018

**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 LAST TASTED: 2020

Deep ruby colour. Intense, complex aroma, with notes of black fruits such as plum, red fruits such as strawberries, balsamic aromas, resin and tobacco box, and some spices. The presence of wood is evident, but very well integrated. Good volume on the palate, with lively, well integrated acidity, and polished, firm tannins. The notes of black fruits and slight balsamic aromas of cedar stand out. Long, harmonious finish.

### HARVEST YEAR

Winter was cold and dry. The extremely rainy Spring enabled the restocking of water reserves in the soil. However, the high rainfall required a reinforcement in the vineyard's intervention works during the flowering stage. Although Summer was hot and dry, the soil humidity levels enabled a long and balanced maturation end, creating the perfect conditions to produce excellent quality wines.

**WINEMAKER:** Luis Sottomayor

**VARIETIES:** 50% Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz

### WINEMAKING

The grapes came from plots at Quinta da Leda, where they were vinified, and from neighbouring vineyards. 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 new American oak barrels for a period of roughly 12 months. The final blend was made further to numerous tastings 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 drink. It benefits from 3 to 5 years ageing in the bottle, but remains at its best for several years. Store the bottle in a horizontal position, away from light and heat.

### SERVE

A natural deposit may form in the bottle. It is recommended, after the 2nd year of bottling, that the wine be decanted before it is drunk. 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: 13,5% ±0,5 | Total Acidity: 5,8 g/L (tartaric Acid) | Total Sugars: 1 g/L | pH: 3,7 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 0,1 g | Energetic Value: 343 kJ/82 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

### ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2020-02-12 **BOTTLES PRODUCED:** 65.000

**AVAILABLE CAPACITIES:** 750 mL, 1.500 mL

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal



Sogrape Vinhos, S.A.  
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal  
Phone: +351-227 838 104 Fax: +351-227 835 769  
v1. 2020-09-24

Email: info@casaferreirinha.com  
Website: www.sograpevinhos.com



PORVID



**BE RESPONSIBLE. DRINK IN MODERATION.**

