



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA ESTEVA RED 2019

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Esteva is an attractive and elegant Douro red wine that allies character and versatility to drinkability, and is ideal for everyday consumption. Esteva is part of the celebrated Casa Ferreirinha wine range, the brand renowned as the leading producer of superior Douro wines and a global reference for the region.

TASTING NOTES LAST TASTED: 2020

Vibrant ruby colour. The wine shows fine aromatic intensity, with stand-out notes of red fruits, floral notes of rock rose and slightly mentholated balsamic aromas, such as heather. The red fruit notes and a floral touch appear again in the mouth. Tannins are present but very polished and combined with a well integrated acidity. Its finish is elegant.

HARVEST YEAR

A cold, dry winter. In the spring, except for the month of April, rainfall was lower than usual and temperatures were mild, which provided good conditions for early growth. Summer temperatures were also mild, with the odd spell of rain and no peaks of temperature. This made for a long, balanced ripening period and ensured wines of top quality.

WINEMAKER: Luis Sottomayor

VARIETIES: 41% Tinta Roriz, 30% Tinta Barroca, 17% Touriga Franca, 12% Touriga Nacional

WINEMAKING

It was created at Quinta do Seixo, where it is mostly vinified even today, from grapes selected from our wine estates and the surrounding higher altitude areas. After soft-crushing and destemming, the grapes are transferred to stainless steel tanks, where alcoholic fermentation at controlled temperatures takes place.

MATURATION

During the period between alcoholic fermentation and the final blend, the wines are subject to numerous tastings and analyses to determine their quality. After remaining in stainless steel vats and a careful selection of wines, the final blend is made, clarified and cold stabilised before bottling.

STORE

Ready to drink. However, it will benefit from ageing in the bottle for 2 to 3 years and will remain at its best for several years. Keep the bottle in a horizontal position, away from light and heat.

SERVE

From 2 years after bottling, it is recommended that the bottle be placed vertically a day in advance, then decanted before drinking. It should be served at 15°C-17° C.

ENJOY:

This wine pairs wonderfully with meat dishes, fish and lightly seasoned pasta.

TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 5,4 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,7 g/L ±0,5 | pH: 3,7 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,1 g | Energetic Value: 328 kJ/78 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2020-05-20 **BOTTLES PRODUCED:** 4.000.000

AVAILABLE CAPACITIES: 375 mL, 750 mL, 1.500 mL, 5.000 mL

BOTTLER:

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

