



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA PAPA FIGOS RED 2018

**TYPE:** Spirit **COLOUR:** Red

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

**COUNTRY OF ORIGIN:**

### THE WINE

With its bright and attractive colours, the Papa Figos is one of the rarest birds in the Douro. This bird's unique and rare character is the perfect inspiration for this magnificent wine. Papa Figos is both an elegant and vibrant, classic, yet modern wine that accurately reflects the values of Casa Ferreirinha, the brand with the longest tradition in producing high quality Douro wines and one of the greatest references in the region.

### TASTING NOTES

A ruby-coloured wine, with purple nuances. It has an intense and complex bouquet, with hints of black and red fruit and some tree fruits, combined with a heather and resin balsamic aroma, cocoa and chocolate. In the palate, it has a good volume, rounded tannins and well-integrated acidity. Hints of red fruits and light cocoa stand out in the flavour. The finish is long and quite elegant.

### 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:** 35% Tinta Roriz, 30% Tinta Barroca, 20% Touriga Franca, 15% Touriga Nacional

### WINEMAKING

The grapes were sourced from the Douro Superior sub-region, namely from Quinta da Leda and from winegrowers with their own vineyards, preferably exposed to the North and at a higher altitude. After being destemmed and lightly crushed, the grapes are carried into stainless steel vats, where the alcoholic fermentation process takes place. During this stage, periodical smooth macerations are carried out with controlled temperatures.

### MATURATION

After the final fermentations, a period of maturation in tanks of stainless steel and cement followed. The final blend was made further to tests and analysis conducted during this period. To preserve the highest possible quality, the wine was only subject to light fining and filtration prior to bottling.

### STORE

Papa Figos Red is ready for consumption. However, it will retain its quality and benefit from 2-3 years ageing after the harvest, remaining at its best for 4-6 years if stored horizontally in a cool and dry place.

### SERVE

The wine is ready for consumption. After the 2nd year upon bottling, a slight deposit may form in the bottle. It is therefore recommended that this wine be decanted when consumed two or more years after the harvest. Serve at 16°C-18°C.

### ENJOY:

This wine pairs wonderfully with red meat dishes. Very gastronomic, it also serves as a perfect accompaniment to white meat or oven-roasted fish.

### TECHNICAL DETAILS

Alcohol: 13,5% | Total Acidity: 6,1 g/L (tartaric acid) | Sugar: 0,6 g/L | pH: 3,7

### NUTRITIONAL INFORMATION

Alcohol: 10.7g/100mL | Sugar: 0.1g/100mL | Energetic value: 81kcal (340 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | 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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