



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA PAPA FIGOS RED 2019

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

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

**COUNTRY OF ORIGIN:** Portugal

### 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 LAST TASTED: 2020

Deep ruby colour. Intense aroma, with lots of fruit - bright red fruits, black fruits and stone fruits, especially ripe apricot - enriched with the presence of balsamic aromas, such as resin and cedar. On the palate it reveals a good body, lively acidity and round tannins, with black fruits standing out. Elegant and harmonious finish.

### 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:** 30% Tinta Roriz, 30% Tinta Barroca, 25% 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

During the period between alcoholic fermentation and the final blend, the wines are subject to numerous tastings and analyses to guarantee their quality. After remaining in stainless steel and cement vats and after a careful selection of wines, the final blend is prepared. So as to preserve the highest quality, it was subjected only to light fining and filtration before bottling.

### STORE

Papa Figos is 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

The formation of a deposit in the bottle is natural. From 2 years after bottling, it is recommended that the bottle be placed vertically a day in advance, then decanted before drinking. 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% ±0,5 | Total Acidity: 5,3 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: 10,7 g | Sugars: 0,1 g | Energetic Value: 340 kJ/81 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2020-04-14 **BOTTLES PRODUCED:** 3.335.000

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

### BOTTLER:

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



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