



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA PAPA FIGOS WHITE 2018

TYPE: Still **COLOUR:** White

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Of all the birds found in the Douro, the Papa Figos is one of the rarest. It is a migratory bird with vivid, attractive colours and the female of the species, with its greenish colouring, perfectly symbolises this unique Casa Ferreirinha wine. Papa Figos White is a wine from the Douro region that perfectly suits everyday drinking, as well as special occasions. It is an elegant wine - simultaneously vibrant, classic and modern - that reflects the essential values of Casa Ferreirinha, which has a fine tradition for producing quality Douro wines and is one of the region's biggest globally-recognised brands.

TASTING NOTES

A citrine colour with greenish tones. This wine has good intensity and complexity with prominent aromas of flowers and white fruits, hints of citrus fruits and a touch of minerality. On the palate, this wine has great freshness, which is conferred by a balanced acidity; it has good volume and further citrus aromas, with hints of asparagus, that invite a long and elegant finish.

HARVEST YEAR

Winter was cold and dry. Spring was extremely wet, which replenished the water reserves in the soil, but also affected flowering and contributed to the increased prevalence of diseases on the vine, which led to significant losses. Despite a hot and dry summer, the levels of humidity in the soil set the scene for a long and balanced maturation, that helped produce wines of excellent quality.

WINEMAKER: Luis Sottomayor

VARIETIES: 50% Rabigato, 20% Viosinho, 15% Arinto, 15% Códega

WINEMAKING

Produced using selected grape varieties from elevated zones of the Douro Superior sub-region. Grapes with the desired maturation and acidity, for a wine of this type, are chosen from these high altitude areas. After gentle destemming, the grapes are pressed and the must clarified by static decanting at low temperature. A long alcoholic fermentation period follows at a controlled temperature between 16°C-18°C.

MATURATION

During the period between alcoholic fermentation and the execution of the final blend, the existing lots undergo various tests and analysis, in order to ensure their quality. The final blend is made after a rigorous selection process and is subject to clarification and stabilisation treatment prior to bottling.

STORE

This wine will realise its full potential 3 months after bottling and maintain its quality for 4-5 years, providing it is stored horizontally at temperatures between 10°C-15°C.

SERVE

It is not necessary to decant this wine. Serve at between 9°C-11°C.

ENJOY:

This wine pairs wonderfully with fish dishes and salads.

TECHNICAL DETAILS

Alcohol: 12,5% | Total Acidity: 5,6 g/L (tartaric acid) | Sugar: 0,6 g/L | pH: 3,3

NUTRITIONAL INFORMATION

Alcohol: 9.9g/100mL | Sugar: 0.1g/100mL | Energetic value: 73kcal (306 kJ)/100mL | Suitable for Vegans: No | 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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