



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA QUINTA DA LEDA RED 2016

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Quinta da Leda is a superior quality wine that embodies the exclusive richness and contemporaneity of great Douro wines. Quinta da Leda is defined by its complexity and elegance: distinctive elements celebrated in the wines of Casa Ferreirinha, the brand with the biggest tradition of quality in the Douro and a reference of global renown.

TASTING NOTES

A deep ruby colour. An intense and very complex aroma of dried fruits, such as almonds and hazelnuts, with floral notes of lavender, balsamic hints of cedar and menthol, spicy tones, touches of shrubbiness and minerality, and additional notes of black fruit and very high quality wood. On the palate, it is full-bodied and smooth at the same time, with lively, well-integrated tannins and further notes of flowers and black fruit that invite a finish of great elegance and longevity.

HARVEST YEAR

A mild and dry winter. Continuous rainfall from the end of winter extended into spring, accompanied by periods of low temperature. These factors contributed to abnormal incidences of disease on the vine, especially mildew, and also affected flowering. Summer was mild with occasional heatwaves and generally cold nights that contributed to a long and balanced end to maturation. The resulting wines produced were of superior quality.

WINEMAKER: Luis Sottomayor

VARIETIES: 50% Touriga Franca, 25% Touriga Nacional, 15% Tinto Cão, 10% Tinta Roriz

WINEMAKING

Vinified at the Quinta da Leda winery from grapes on the estate bursting with maturation, with a view to obtaining higher aromatic and polyphenolic concentration. After total destemming and soft-crushing, the grapes are transferred to stainless steel tanks or lagares, where maceration and alcoholic fermentation take place. Maceration is adapted according to each grape variety; temperature controls and "pumping-over" techniques tailored to their individual characteristics.

MATURATION

After final fermentation, the wine is aged in French oak barrels (50% new and 50% used) for a period of roughly 18 months. The final blend is made after careful selection following numerous organoleptic tests and analysis undertaken during this period. In order to preserve the highest possible quality, the wine is only subject to light filtration prior to bottling. As it did not undergo cold stabilization, a natural sediment may form in the bottle over time.

STORE

Due to the range of its characteristics, this wine can be consumed immediately. However, it will benefit from ageing in the bottle for 3-5 years and will reach its peak after roughly 10 years retaining its quality for around 20 years.

SERVE

Up until its second year, this wine does not require any special care. Thereafter, it is recommended that the bottle be stored vertically on the eve of consumption and the wine decanted prior to drinking. Serve at 16°C-18°C.

ENJOY:

Ideal to accompany meat dishes, game and cheeses.

TECHNICAL DETAILS

Alcohol: 13,5% | Total Acidity: 5,3 g/L (tartaric acid) | Sugar: 0,8 g/L | pH: 3,6

NUTRITIONAL INFORMATION

Alcohol: 10.7g/100mL | Sugar: 0.1g/100mL | Energetic value: 83kcal (346 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

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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