



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA VINHA GRANDE RED 2018

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Vinha Grande is a Douro red wine, classic and intense, with a distinctive character that reflects the richness and quality of the region, in relation to the production of the best blended wines. Vinha Grande is part of the Casa Ferreirinha wine range. The brand has a rich tradition for producing quality Douro wines, and is well-known around the world.

TASTING NOTES LAST TASTED: 2020

Deep ruby colour. Intense aroma of good complexity, with floral notes, rock rose, balsamic, heather, tobacco box and eucalyptus leaf, fresh red fruits, with discreet, well integrated wood. It has a smooth attack in the mouth, well integrated acidity, lively tannins, but round and of good quality, vivid red fruit, with a very long, harmonious finish.

HARVEST YEAR

A cold and dry winter. Spring was extremely wet; which replenished water reserves in the soil, but also affected flowering and contributed to increased incidences of disease on the vine: significantly reducing the yield. Although summer was hot and dry, the levels of humidity in the soil allowed for a long and balanced maturation. The resulting wines were of excellent quality.

WINEMAKER: Luis Sottomayor

VARIETIES: 40% Touriga Franca, 30% Touriga Nacional, 25% Tinta Roriz, 5% Tinta Barroca

WINEMAKING

It is vinified using refined technology in the wineries of Quinta do Seixo in Cima Corgo and Quinta da Leda in Douro Superior. After gentle crushing and destemming, the grapes are conveyed to stainless steel vats, where alcoholic fermentation takes place. During this phase, gentle maceration is carried out, with controlled temperature, in order to extract the compounds that contribute to the wine's colour, aroma and flavour.

MATURATION

Maturation in used French oak barrels for about 12 months. The final batch is prepared based on the selections made during the numerous tastings and analyses carried out during this period. In order to preserve the highest quality, it is only subjected to filtration before bottling.

STORE

Ready to drink. It benefits from ageing in the bottle for 3 to 5 years, but remains at its best for several years. Keep the bottle in a horizontal position, away from light and heat.

SERVE

The formation of deposits in the bottle is natural. From the 2nd year after bottling, it is recommended that the wine be decanted before being consumed. Serve at 16°C-18°C.

ENJOY:

Ideal to accompany meat dishes, such as traditional Portuguese stew and grilled red meat, but being a very gastronomic wine you can also pair it with white meat or oven-roasted fish.

TECHNICAL DETAILS

Alcohol: 14% ±0,5 | Total Acidity: 5,8 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,9 g/L ±0,5 | pH: 3,6 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,1 g | Sugars: 0,1 g | Energetic Value: 355 kJ/85 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLING DATE: 2020-03-01 **BOTTLES PRODUCED:** 386.667

AVAILABLE CAPACITIES: 750 mL, 1.500 mL

BOTTLER:

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



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