



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.

CASA FERREIRINHA PLANALTO WHITE RESERVA 2018

TYPE: Still **CATEGORY:** Reserve **COLOUR:** White

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Planalto is today one of the most prestigious white wines from the demarcated Douro region, thanks to years of in-depth study of exactly which grape varieties to use in their composition and how to utilise the very best technology in their production.

TASTING NOTES

A bright colour with greenish nuances. An aroma of good intensity, with notes of white and tropical fruits, hints of citrus and flowers, and a touch of minerality. Lively on the palate, with a well-integrated acidity that confers excellent freshness; further notes of white and tropical fruits invite a very harmonious 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:

20% Viosinho, 20% Malvasia Fina, 15% Gouveio, 15% Arinto, 15% Códèga, 10% Rabigato, 5% Moscatel

WINEMAKING

Produced using selected grape varieties from elevated zones of the Douro 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 static decanting at low temperature, with strict enological controls, takes place. The desired limpidity is obtained by way of a long alcoholic fermentation at a controlled temperature between 16°C-18°C. The wines are stored at the Vila Real winery, separated by grape variety or vineyard.

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 2-3 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, salads and white meats.

TECHNICAL DETAILS

Alcohol: 12,5% | Total Acidity: 5,2 g/L (tartaric acid) | Sugar: 0,8 g/L | pH: 3,3

NUTRITIONAL INFORMATION

Alcohol: 9.9g/100mL | Sugar: 0.1g/100mL | Energetic value: 73kcal (307 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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