



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA QUINTA DA LEDA RED 2017

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 LAST TASTED: 2020

Deep ruby colour. Intense, very complex aroma, from which violet floral notes and balsamic notes of resin, cedar and tobacco box stand out, together with pepper and red fruit notes, with very well integrated wood. On the palate it is a full-bodied wine, with well integrated acidity, and powerful, well present tannins. Spices and red fruit stand out. The finish is very intense and elegant.

HARVEST YEAR

2017 was a particularly warm and dry year that saw an increase of about 5° in the maximum, median and minimum temperatures, in relation to the climatological norm. Levels of rainfall were also in the region of 50% lower than usual. The maturation phase was affected by the reduced quantities of available water. The start of the harvest was one of the earliest on record, on the 7 and 22 of August for whites and reds respectively.

WINEMAKER: Luis Sottomayor

VARIETIES: 45% Touriga Franca, 30% Touriga Nacional, 15% Tinto Cão, 10% Tinta Roriz

WINEMAKING

Grapes were selected and harvested manually in the best plots of Quinta da Leda. A new selection took place on the sorting mat at the winery to ensure maximum quality. After gentle crushing and de-stemming, the grapes were conveyed to stainless steel vats, where alcoholic fermentation took place. Maceration was long and smooth, extracting the compounds that give colour, aroma and flavour to the wine.

MATURATION

It aged for around 18 months in French oak barrels, both new (50%) and used (50%). The final blend was prepared on the basis of countless tastings and analyses carried out during this period. In order to preserve the highest quality of this wine, Quinta da Leda was only subjected to filtration before bottling. As it was not cold stabilised, the formation of a deposit during bottle ageing is natural.

STORE

Although ready for consumption, it could benefit from ageing in the bottle from 4 to 6 years. It will remain at its best for several years. The bottle should be kept in a horizontal position, away from light and heat.

SERVE

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

ENJOY:

Ideal to accompany meat dishes, game and cheeses.

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 5,3 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,8 g/L ±0,3 | pH: 3,7 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 0,1 g | Energetic Value: 342 kJ/82 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLING DATE: 2019-03-01 **BOTTLES PRODUCED:** 52.850

AVAILABLE CAPACITIES: 750 mL, 1.500 mL

BOTTLER:

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

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.



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