



CASA FERREIRINHA
EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA ESTEVA RED 2018

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Esteva is an attractive and elegant Douro red wine that allies character and versatility to drinkability, and is ideal for everyday consumption. Esteva is part of the celebrated Casa Ferreirinha wine range, the brand renowned as the leading producer of superior Douro wines and a global reference for the region.

TASTING NOTES

A ruby colour. This wine has good intensity with notes of red fruit, such as strawberries and cherries, and floral hints of violet and rockrose, alongside balsamic tones of resin, cedar and tobacco box. Smooth on the palate, this wine has prominent yet polished tannins, a well-integrated acidity and a 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: 35% Tinta Roriz, 30% Tinta Barroca, 20% Touriga Franca, 15% Touriga Nacional

WINEMAKING

Produced at Quinta do Seixo and, still today, vinified mostly from grapes selected from our wine estates, specifically those from high altitude areas. After soft-crushing and destemming, the grapes are transferred to stainless steel tanks, where alcoholic fermentation at controlled temperatures takes place.

MATURATION

This wine remains in stainless steel tanks after malolactic fermentation. At the end of winter, it undergoes its first racking to separate sediment. The final blend is made from a selection of wines, which are subject to numerous tests and analysis throughout maturation. In order to preserve the highest possible quality, the wine is bottled further to careful finishing processes. All of the technology employed is focused on producing a young wine.

STORE

For those who appreciate the youthful characteristics of a Douro wine, this wine can be consumed immediately. However, it will age well for 2-3 years and retain its quality for between 4-6 years.

SERVE

Up until its second year, this wine requires no special care. However, after this time it is recommended that the wine be stored vertically the day prior to consumption and decanted once opened. Serve at between 15°C-17°C.

ENJOY:

This wine pairs wonderfully with meat dishes, fish and lightly seasoned pasta.

TECHNICAL DETAILS

Alcohol: 13% | Total Acidity: 5,1 g/L (tartaric acid) | Sugar: 0,5 g/L | pH: 3,7

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Açúcares: 0,1 g | Energetic value: 78 Kcal (326 kJ) | Vegan: No | Vegetarian: No | Gluten: No



QR Code

