



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA VINHA GRANDE RED 2017

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

An intense ruby colour. Notes of red and black fruit, and hints of cocoa and chocolate courtesy of a warm year. There are further spicy notes and a well-integrated wood element that bestows added complexity. On the palate, it has good volume, powerful and firm tannins, a well-integrated acidity, further notes of red fruit and a very well-balanced finish.

HARVEST YEAR

2017 was a particularly warm and dry year that saw an increase of around 5°C, in terms of the maximum, average and minimum temperatures recorded. Levels of rainfall were in the region of 50% lower than usual. The maturation phase was also affected by reduced levels of available water. The start of the harvest was one of the earliest on record; on the 7th and 22nd of August for whites and reds respectively.

WINEMAKER: Luis Sottomayor

VARIETIES: 45% Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz, 5% Tinta Barroca

WINEMAKING

Vinified at the wineries of Quinta do Seixo, in Cima Corgo, and Quinta da Leda, in the Douro Superior, using advanced technology. After soft-crushing and destemming, the grapes are transferred to stainless steel tanks, where alcoholic fermentation occurs. During this phase, soft maceration at controlled temperatures takes place to extract the compounds that provide the colour, aroma and flavour of this wine.

MATURATION

The wine matured in used barrels of French oak for roughly 12 months. The final blend was made further to numerous tests and analysis during this period. In order to preserve the highest possible quality, this wine was only submitted to filtration prior to bottling.

STORE

Ready for immediate consumption. However, this wine will benefit from between 3-5 years ageing in the bottle and will remain at its best for 5-10 years. Store the bottle in a horizontal position away from light and heat.

SERVE

A natural deposit will form in the bottle. After its 2nd year in the bottle, it is recommended that this wine be stored vertically the day prior to opening and decanted prior to consumption. Serve at 16°C-18°C.

ENJOY:

This wine pairs wonderfully with meat dishes, such as traditional Portuguese "cozido", and grilled red meats. It is extremely gastronomic, and is also an ideal accompaniment to white meats or oven-roasted fish.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,2 g/L (tartaric acid) | Sugar: 1,0 g/L | pH: 3,75

NUTRITIONAL INFORMATION

Alcohol: 11.1g/100mL | Sugar: 0.1g/100mL | Energetic value: 83kcal (347 kJ)/100mL | Suitable for Vegans: Yes | 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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