



**CASA FERREIRINHA**  
EM CADA VINHO UMA HISTÓRIA.



# CASA FERREIRINHA PLANALTO WHITE RESERVA 2019

**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 LAST TASTED: 2020

Bright greenish colour. Intense, complex aroma, with notes of tropical fruits, white fruits, slight asparagus and a very present floral. It has a smooth attack in the mouth, with lively, well-matched acidity, notes of white fruits and asparagus, with a very balanced finish.

## HARVEST YEAR

A cold, dry winter. In the spring, except for the month of April, rainfall was lower than usual and temperatures were mild-good conditions for early growth. Summer temperatures were also mild, with the odd spell of rain and no peaks of temperature. This made for a long, balanced ripening period and ensured wines of top quality.

**WINEMAKER:** Luis Sottomayor

## VARIETIES:

25% Viosinho, 20% Malvasia Fina, 20% Gouveio, 10% Rabigato, 10% Códega, 10% Arinto, 5% Moscatel

## WINEMAKING

Selected grape varieties from the highlands of the Douro region. In these higher altitudes, grapes are chosen with the desired ripeness and acidity for this type of wine. After destemming, the grapes are gently pressed and the must clarified. This is followed by alcoholic fermentation in a stainless steel vat at a controlled temperature.

## MATURATION

Maturation takes place in stainless steel vats for a period of about 6 months. During this period, existing batches are subject to numerous tastings and analyses to determine their quality. The final batch is prepared after thorough selection and undergoes clarification and stabilisation treatment before bottling.

## STORE

Ready to drink. However, it benefits from ageing in the bottle, and remains at its best for a very long period. Keep the bottle in a horizontal position, away from light and heat.

## SERVE

Serve at between 9°C-11°C.

## ENJOY:

This wine pairs wonderfully with fish dishes, seafood and white meat.

## TECHNICAL DETAILS

Alcohol: 12,5% ±0,5 | Total Acidity: 5,2 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,6 g/L ±0,3 | pH: 3,3 ±0,1

## NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 9,9 g | Açúcares: 0,1 g | Energetic value: 73 Kcal (306 kJ) | Vegan: No | Vegetarian: Yes | Gluten: No

**BOTTLING DATE:** 2020-04-01 **BOTTLES PRODUCED:** 3.333.333

**AVAILABLE CAPACITIES:** 375 mL, 750 mL



QR Code

