



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA CALLABRIGA RED 2019

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Callabriga is an intense, elegant red wine from the Douro with a contemporary profile, created to reflect the versatility and passionate topicality of Douro wines. Callabriga is one of the most innovative wines from Casa Ferreirinha, the house with the longest-standing experience in making quality Douro wines, and one of the world's leading Douro names.

TASTING NOTES LAST TASTED: 2021

Ruby colour with good depth. Intense and complex aroma, with notes of red fruits, black fruits, slightly floral, of rock rose, notes of spices, pepper and nutmeg, with a well-integrated wood. It has good volume and a refreshing acidity on the palate, with hints of red fruits and nuts, such as hazelnuts, with a finish of great balance and longevity.

HARVEST YEAR

Dry and cold winter. In the spring, except for April, the rainfall was below the climatological normal and the temperatures were mild, which allowed sprouting in good conditions. The temperatures were mild in the summer, with no great heat spikes and with some episodes of rain, which favoured a long and balanced end of maturation, allowing wines of great quality to be produced.

WINEMAKER: Luis Sottomayor

VARIETIES: 43% Touriga Franca, 32% Touriga Nacional, 25% Tinta Roriz

WINEMAKING

The grapes came from plots at Quinta da Leda and from neighbouring vineyards. After destemming and gentle crushing, the grapes were put into stainless steel vats, where alcoholic fermentation took place. Gentle maceration was carried out at controlled temperatures during this phase, to extract the compounds that contribute to the colour, aroma and flavour of the wine.

MATURATION

It was matured in barrels of used French oak (75%) and new American oak (25%) for a period of about 12 months. The final blend is prepared on the basis of the selections made during the numerous tastings and analyses carried out during this period. So as to preserve the highest quality, it only undergoes filtration before bottling.

STORE

Ready to drink. It benefits from 3 to 5 years ageing in the bottle, but remains at its best for several years. Keep the bottle in a horizontal position, away from light and heat.

SERVE

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

ENJOY:

Ideal as an accompaniment for meat dishes such as roast kid or grilled matured beef. You can also pair it with game meat or fatty fish baked in the oven.

TECHNICAL DETAILS

Alcohol: 14% ±0,5 | Total Acidity: 5,9 g/L ±0,5 (tartaric Acid) | Total Sugars: 1 g/L ±0,5 | pH: 3,6 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,1 g | Sugars: 0,1 g | Energetic Value: 354 kJ/85 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-04-14 **BOTTLES PRODUCED:** 98.644

AVAILABLE CAPACITIES: 750 mL, 1.500 mL, tamarez mL, 12.000 mL

BOTTLER:

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



BE RESPONSIBLE. DRINK IN MODERATION.

