



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA CASTAS ESCONDIDAS RED 2019

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Casa Ferreirinha has created a special wine made from the Douro's lesser-known grape varieties to both preserve the region's biodiversity and celebrate its terroir. These 'Castas Escondidas' are normally used in Port Wines, but are rarely revealed. Here, balanced perfectly with the more renowned Tinto-Cão grape variety they are enriched by grapes from older vineyards.

TASTING NOTES LAST TASTED: 2022

A ruby colour, this wine has an intense and complex aroma with prominent notes of forest-floor, hints of spices such as pepper and cinnamon, balsamic tones of cedar, as well as splashes of fresh red fruit. It is blessed with some minerality and a discreet, but well integrated wood element. On the palate, it has good volume, silky tannins and further notes of fresh fruit and balsamic that invite a long finish of great elegance.

HARVEST YEAR

Winter was cold and dry. Spring, with the exception of April, saw less rainfall than usual and temperatures were mild, which allowed budburst to occur in good conditions. Summer temperatures were also mild, with no heatwaves to speak of, and there was some rainfall. This led to a long and balanced maturation and the resulting wines were of high quality.

WINEMAKER: Luis Sottomayor

VARIETIES:

24% Vinhas Velhas, 17% Tinto Cão, 16% Tinta Amarela, 14% Touriga Fêmea, 14% Tinta Francisca, 6% Rufete, 4% Tinta da Barca, 3% Bastardo, 2% Marufo Tinto

WINEMAKING

Produced using Douro varieties of lesser renown, as well as others sourced from older vines across our wine estates and those of trusted winegrowers who have collaborated with us for many years. After destemming, the grapes were transferred to stainless steel tanks where alcoholic fermentation took place. A long and gentle maceration followed with the aim of extracting the compounds that give this wine its colour, aroma and flavour.

MATURATION

This wine matured in French oak casks for a period of roughly 18 months. The final blend was made after numerous tests and analysis conducted during this time. In order to preserve the highest possible quality, it was only subjected to filtration prior to bottling.

STORE

Ready to consume, this wine will benefit from ageing in the bottle for 3-5 years - although it will retain its quality for longer. Store the bottle in a horizontal position in a cool place, away from light.

SERVE

A natural deposit may form in the bottle. After its second year in the bottle, it is recommended that the wine be decanted prior to consumption. Serve at 16°C-18°C.

ENJOY:

Pairs wonderfully with meat dishes, game and cheeses.

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 5,9 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,6 g/L ±0,3 | pH: 3,5 ±0,08

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 0,1 g | Energetic Value: 340 kJ/81 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-05-14 **BOTTLES PRODUCED:** 56.090

AVAILABLE CAPACITIES: 750 mL, 1.500 mL

BOTTLER:

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



BE RESPONSIBLE. DRINK IN MODERATION.

