



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA ESTEVA RED 2020

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Esteva is an elegant and attractive Douro red wine, whose character and versatility lend themselves perfectly to everyday drinking. Esteva forms part of the celebrated Casa Ferreirinha wine range, the brand renowned for producing quality wines from the Douro and one of the region's biggest global references.

TASTING NOTES LAST TASTED: 2022

A deep ruby colour, this wine has an aroma of good intensity with floral notes of rockrose and balsamic hints of resin and heather, as well as prominent splashes of vibrant red fruit. On the palate, it has smooth and round tannins alongside a well-integrated acidity, and further notes of red fruit that invite a harmonious finish.

HARVEST YEAR

Characterised by a rainy spring that replenished the water reserves in the soil, but also served to diminish the yield. Summer was extremely hot and dry, particularly in July, with the exception of downpours during the second fortnight in August that allowed for a balanced maturation. The resulting wines were elegant and had good aromatic intensity.

WINEMAKER: Luis Sottomayor

VARIETIES: 38% Tinta Roriz, 35% Tinta Barroca, 16% Touriga Franca, 11% Touriga Nacional

WINEMAKING

Originally produced at Quinta do Seixo, this wine today continues to be almost entirely vinified at the property, using grapes from our estates and others from adjacent areas at higher altitude. After destemming and soft crushing, the grapes are transferred to stainless steel tanks where they undergo alcoholic fermentation at controlled temperatures.

MATURATION

During the interim period between alcoholic fermentation and the execution of the final blend, the wines are subject to numerous tests and analysis to monitor their quality. After ageing in stainless steel tanks and further to a careful selection process, the final blend is made. It is clarified and undergoes cold stabilisation treatment prior to bottling.

STORE

Ready to consume. This wine will benefit from ageing in the bottle for 2-3 years and should remain at its best for considerably longer. Store the bottle in a horizontal position in a cool place, away from light.

SERVE

Serve at 15°C-17°C.

ENJOY:

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

TECHNICAL DETAILS

Alcohol: 13,5% ±0,5 | Total Acidity: 5,8 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,8 g/L ±0,3 | pH: 3,6 ± 0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,7 g | Sugars: 0,1 g | Energetic Value: 341 kJ/81 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2022-09-06 **BOTTLES PRODUCED:** 2.025.000

AVAILABLE CAPACITIES: 750 mL, 375 mL, 1.500 mL

BOTTLER:

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



BE RESPONSIBLE. DRINK IN MODERATION.

