



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA PAPA FIGOS RED 2021

**TYPE:** Still **COLOUR:** Red

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

With its bright and attractive colours, the Papa Figos is one of the rarest birds in the Douro. The unique character and rarity of this bird is the perfect inspiration for this magnificent red wine. Papa Figos is an elegant and vibrant wine, classic yet modern, that mirrors the values of Casa Ferreirinha, a brand with a rich tradition of producing high quality Douro wines and a world-renowned reference for the region.

### TASTING NOTES LAST TASTED: 2022

A ruby colour, this wine has an intense aroma with balsamic notes of resin, cedar and tobacco box, as well as lively red fruits and spicy hints of pepper and nutmeg. On the palate, it is smooth with a well-integrated acidity, round and silky tannins and additional notes of vibrant red fruit that invite an elegant finish.

### HARVEST YEAR

Winter was wet, while spring and summer were both mild, with some rainfall in April and June, but no heatwaves to speak of. These factors combined to permit a long and balanced maturation for the grapes. In September, occasional downpours necessitated the careful management of the harvest, in order to ensure the desired quality was reached in each plot. The resulting wines had good acidity and were very elegant.

**WINEMAKER:** Luis Sottomayor

**VARIETIES:** 38% Tinta Roriz, 37% Tinta Barroca, 14% Touriga Franca, 11% Touriga Nacional

### WINEMAKING

Produced from selected grapes grown in the sub-region of the Douro Superior, namely at Quinta da Leda and from vineyards of winegrowers which were preferably at high altitude and north-facing. After destemming and soft-crushing, the grapes were transferred to stainless steel tanks where alcoholic fermentation occurred. During this phase, gentle maceration took place at controlled temperatures.

### MATURATION

During the period between alcoholic fermentation and the execution of the final blend, the wine underwent numerous tests and analysis to ensure its quality. After ageing in stainless steel tanks and cement containers, the final blend was made further to careful selection of the wines. In order to preserve the highest possible quality, the wine was only subject to light fining and filtration prior to bottling.

### STORE

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

### SERVE

A natural sediment may form in the bottle. After its second year in the bottle, it is recommended that the wine be allowed to stand on the eve of consumption and decanted prior to drinking. Serve at between 16°C-18°C.

### ENJOY:

This gastronomic wine pairs wonderfully with meat dishes, as well as white meats and oven-roasted fish.

### TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 5,2 g/L ±0,5 (tartaric Acid) | Total Sugars: 1,1 g/L ±0,5 | pH: 3,6 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,1 g | Energetic Value: 329 kJ/79 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulphites

**BOTTLING DATE:** 2022-07-28 **BOTTLES PRODUCED:** 1.880.000

**AVAILABLE CAPACITIES:** 1.500 mL, 750 mL, 375 mL

### BOTTLER:

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



**BE RESPONSIBLE. DRINK IN MODERATION.**

