



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA PLANALTO RESERVA WHITE 2021

TYPE: Still **CATEGORY:** Reserve **COLOUR:** White

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Planalto is one of the leading white wines from the demarcated Douro region. Its production process owes much to meticulous studies over the years, a rigorous selection of the composite grape varieties and the use of state-of-the-art winemaking technology.

TASTING NOTES LAST TASTED: 2021

A bright-greenish colour with golden tints. This wine has good intensity with floral tones and notes of white and citrus fruit, as well as splashes of tropical fruit. On the palate, it has a refreshing acidity, alongside further notes of flowers and white fruit that invite a very elegant finish.

HARVEST YEAR

A wet winter was followed by a mild spring and summer with some rainfall during April and June, but no heatwaves. These factors combined to allow the grapes a long and balanced maturation. In September, there were a series of downpours that required the harvest to be carefully managed to guarantee the quality of each plot. The resulting wines are very elegant and have good acidity.

WINEMAKER: Luis Sottomayor

VARIETIES:

25% Viosinho, 15% Malvasia Fina, 15% Gouveio, 15% Códega, 15% Arinto, 10% Rabigato, 5% Moscatel

WINEMAKING

Produced using selected grape varieties from elevated zones of the Douro region. Grapes with the desired maturation and acidity, for a wine of this type, are chosen from these high altitude areas. After destemming, the grapes are gently pressed and the must clarified. Alcoholic fermentation follows in stainless steel tanks at controlled temperatures.

MATURATION

This wine matured in stainless steel tanks for roughly 6 months. During this period, the existing lots underwent various tests and analysis, in order to ensure their quality. The final blend was made following rigorous selection criteria and the wine was subject to clarification and stabilisation treatment prior to bottling.

STORE

Ready for immediate consumption. This wine will benefit from ageing in the bottle and will remain at its best for a considerable time. Store the bottle in a horizontal position in a cool place, away from sunlight.

SERVE

Serve at 9°C-11°C.

ENJOY:

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

TECHNICAL DETAILS

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

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 9,9 g | Sugars: 0 g | Energetic Value: 307 kJ/73 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2022-03-14 **BOTTLES PRODUCED:** 3.333.333

AVAILABLE CAPACITIES: 750 mL, 375 mL

BOTTLER:

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



BE RESPONSIBLE. DRINK IN MODERATION.

