



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA QUINTA DA LEDA TOURIGA FRANCA 2019

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Casa Ferreirinha is launching a range of 'specialities' to showcase the different traits of its "terroirs", as well as the exuberant characters of the varying grape varieties cultivated in the demarcated Douro region. The Touriga Franca varietal used in Quinta da Leda is one of these 'specialities', and it is a wine that reflects the personality and vibrancy of great Douro wines.

TASTING NOTES LAST TASTED: 2022

A deep ruby colour, this wine has a lively aroma with tones of red and black fruits, hints of shrubbiness, light balsamic touches of cedar and tobacco box, in addition to a well-integrated wood element. On the palate, it has good body and a vibrant acidity, as well as firm tannins of great quality and further notes of black fruits and shrubs that invite a long and powerful finish.

HARVEST YEAR

Winter was cold and dry. With the exception of April, a mild spring recorded unusually low levels of rainfall and budburst took place in good conditions. In summer, temperatures were not excessive, without any heatwaves to speak of, and despite some showers, a long and balanced maturation resulted in the production of high quality wines.

WINEMAKER: Luis Sottomayor

VARIETIES: 100% Touriga Franca

WINEMAKING

Produced using grapes from a single variety vineyard of Quinta da Leda. Manual harvest: grapes selected by hand at the vineyard and again sorted at the winery. After destemming and soft-crushing, they were transferred to stainless steel tanks where alcoholic fermentation took place. The grapes subsequently underwent a long and gentle maceration to extract the compounds that fully express the character of the Touriga Franca varietal.

MATURATION

This wine aged in used French oak barrels for a period of roughly 17 months. In order to preserve the highest possible quality, it was only subject to filtration prior to bottling.

STORE

Ready to consume. This wine will benefit from ageing in the bottle for 3-5 years, and will retain its quality for much 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:

This wine pairs wonderfully with meat dishes, game and cheeses.

TECHNICAL DETAILS

Alcohol: 13% ±0,5 | Total Acidity: 5,4 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,7 g/L ±0,3 | 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: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-06-01

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

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

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

