



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA PAPA FIGOS RED 2017

TYPE: Still **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Of all the birds found in the Douro, the Papa Figos is one of the rarest. A migratory bird with vivid and attractive colours, its unique character is the perfect inspiration for this magnificent Casa Ferreirinha wine. Papa Figos is a red wine from the Douro that perfectly suits everyday drinking, as well as special occasions. It is an elegant yet vibrant wine, simultaneously classic and modern, which reflects the essential values of Casa Ferreirinha, which has a rich tradition of producing quality Douro wines and is one of the region's most globally-recognised brands.

TASTING NOTES

A deep ruby colour. Casa Ferreirinha Papa Figos Red 2017 has an intense aroma with prominent notes of heather, flowers, fresh red fruit and balsamic hints of resin and cedar. Smooth on the palate, this wine has polished tannins of great quality, further notes of red fruit and touches of spiciness. Its finish is extremely elegant.

HARVEST YEAR

2017 was a particularly hot and dry year. An increase of around 5°C in the maximum mean and minimum temperatures, when compared with the climatological norm, and levels of rainfall that were 50% lower than normal affected the crucial months of vegetative growth. The maturation phase was also conditioned by the reduction in the quantity of available water. For these reasons, the start of the harvest was one of the earliest on record, taking place on the 7th and 22nd of August for white and red grapes respectively.

WINEMAKER: Luis Sottomayor

VARIETIES: 35% Tinta Roriz, 25% Tinta Barroca, 25% Touriga Franca, 15% Touriga Nacional

WINEMAKING

The grapes selected for this wine were sourced from the sub-region of the Douro Superior, specifically from Quinta da Leda and winegrowers with vineyards that are preferably north-facing and at high altitude. The optimum point of grape maturation and acidity was rigorously controlled. After soft-crushing and destemming, the grapes were transferred to stainless steel tanks, where maceration of the grapeskins took place - smoothly and at controlled temperatures - in addition to alcoholic fermentation.

MATURATION

After the final fermentations, a period of maturation in tanks of stainless steel and cement followed. The final blend was made further to tests and analysis conducted during this period. To preserve the highest possible quality, the wine was only subject to light fining and filtration prior to bottling.

STORE

Papa Figos Red is designed to be consumed when young. However, it will retain its quality and benefit from 2-3 years ageing after the harvest, remaining at its best for 4-6 years if stored horizontally in a cool and dry place.

SERVE

Papa Figos Red is suitable for immediate consumption, although it will evolve well in the bottle. It was bottled without cold treatment, to guarantee the highest possible quality, and it is therefore expected that a slight deposit may form in the bottle. It is therefore recommended that this wine be decanted when consumed two or more years after the harvest. Serve at 16°C-18°C.

ENJOY:

This wine pairs wonderfully with red meat dishes. Very gastronomic, it also serves as a perfect accompaniment to white meat or oven-roasted fish.

TECHNICAL DETAILS

Alcohol: 13,5% | Total Acidity: 5 g/L (tartaric acid) | Sugar: 1,0 g/L | pH: 3,7

NUTRITIONAL INFORMATION

Alcohol: 10.7g/100mL | Sugar: 0.1g/100mL | Energetic value: 82kcal (343 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

RESPONSIBILITY, QUALITY AND INNOVATION

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QR Code



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