



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA CALLABRIGA RED 2012

TYPE: Still **COLOUR:** Red **TONE:** Ruby

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

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

THE WINE

Callabriga is a modern-style Douro red, intense and elegant, created to reflect the versatility and contemporary vibrancy of Douro wines. Callabriga is one of the most innovative wines made by Casa Ferreirinha, the company with the longest tradition of production of top-quality unfortified Douro wines and one of the most respected Douro names throughout the world.

TASTING NOTES

Callabriga Red 2012 is deep ruby-red in colour, almost opaque. It has an intense, complex bouquet dominated by plum, blackcurrant and strawberry, as well as notes of resin and cedar and a hint of menthol. There are also touches of violet, ginger, nutmeg and subtle, well-integrated oak. It has excellent body, lively acidity, very good tannins, and black and red fruit flavours with spicy, peppery notes. The finish is long and complex.

HARVEST YEAR

The winter of 2011/2012 was very cold, with practically no rainfall, followed by a spring that was drier and hotter than average, except for April, which was particularly rainy. The end of the ripening period, in August and September, was also remarkably hot and dry. This made for very balanced ripening and grapes of excellent quality.

WINEMAKER: Luís Sottomayor

VARIETIES: 40% Touriga Franca, 35% Touriga Nacional, 25% Tinta Roriz

WINEMAKING

Grapes were hand picked at perfect ripeness in various vineyards at Quinta da Leda and surrounding properties and vinified at the estate winery. After total destemming and gentle crushing, they were transferred to stainless steel tank or robotic lagars, where fermentation took place at controlled temperature. There followed a long post-fermentation maceration for better extraction of high-quality aromatic components from grape skins to wine.

MATURATION

The wine was gradually transported to Vila Nova de Gaia from October to December. There it continued its maturation for 12 to 18 months in used oak barrels of French and American origin (75% and 25% respectively). The final blending was done following months of tasting to choose the best wines, barrel by barrel, variety by variety. The final blend was then bottled without cold stabilisation. It might, therefore, with time, throw a natural sediment.

STORE

This is a wine that can be drunk young, immediately after purchase, but it will also improve with 3 to 5 years in bottle, reaching its peak after about 8 years. It should be stored on its side in a cool, dry place, protected from light.

SERVE

To enjoy it at its best, open it one to two hours prior to serving. If it has been aged, it might need decanting to remove any deposit. Serve between 16°C-18°C.

ENJOY:

Callabriga is an intense, elegant, full-bodied wine that goes best with red meat, game dishes and powerful cheeses, as well as grilled fish.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,3 g/l (tartaric acid) | Sugar: < 2 g/l | pH: 3,64

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/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.



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