



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA ESTEVA RED 2013

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

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Esteva is an attractive and elegant Douro red wine that combines character and versatility in a very accessible style, ideal for everyday drinking. Esteva is part of the range of wines produced by renowned winemaker Casa Ferreirinha. Recognized as the brand with the greatest tradition for making top quality Douro wines and Casa Ferreirinha is renowned as a standard-bearer for this region throughout the world.

### TASTING NOTES

Esteva 2013 has an intense ruby-red appearance and a finely intense and harmonious bouquet, with a prevalence of red fruits (strawberry, red currant and cherry), warm notes of cedar and tobacco with floral rock-rose aromas. Its palate starts off softly and shows a fine structure with polished and fine-quality tannins, combined with a beautiful acidity that gives it freshness. Red fruits are also obvious. It has an elegant and harmonious finish.

**WINEMAKER:** Luis Sottomayor

**VARIETIES:** 35% Tinta Roriz, 30% Tinta Barroca, 20% Touriga Franca, 15% Touriga Nacional

### WINEMAKING

Esteva 2013 was made from "A" grade grapes (the region's top quality). These were sourced from Casa Ferreirinha's vineyards in the Pinhão area, especially Quinta do Caêdo and Quinta do Porto, as well as from higher-altitude surrounding areas. The optimum ripening point needed for this style of wine was obtained naturally, along with satisfactory levels of acidity. The hand-picked bunches were softly de-stemmed and crushed, and subsequently fermented in stainless steel tanks, with pumping over and skin maceration, at a controlled temperature of 25°C. After maceration, there followed malolactic fermentation.

### MATURATION

The wines selected to make up Esteva 2013 remained in the Douro during the Winter in stainless steel tanks. Subjected to the traditionally low temperatures of both the season and the region, the wines clarified naturally, before being transferred and taken to Vila Nova de Gaia. The final blend was based on a careful selection and numerous tastings.

### STORE

Esteva 2013 was made to be drunk young. Nevertheless, it maintains perfect drinking condition for about 4-6 years after vintage, providing it is kept horizontally and in a dry and cool place.

### SERVE

Produced to be drunk young, Esteva 2013 is ready for drinking and does not require decanting, except if it is kept for more than 2 years. Serve between 15°C-17°C.

### ENJOY:

Esteva 2013 is a very versatile wine, ideal with all types of poultry, various meats, smoked pork, cheese, some fish, such as cod, and a variety of pastas and rich salads.

### TECHNICAL DETAILS

Alcohol: 12,5% | Total Acidity: 4,6 g/l (tartaric acid) | Sugar: < 2 g/l | pH: 3,75

### 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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