



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA PLANALTO WHITE RESERVA 2013

TYPE: Still **COLOUR:** White **TONE:** Lemon-yellow

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Today, Planalto is recognised as one of the Douro's standard-bearers for premium white wines. This recognition is the result of detailed research undertaken over many years, through the careful selection of grape varieties and the use of the most modern winemaking technology available for its production.

TASTING NOTES

Casa Ferreirinha Planalto White Reserva 2013 is bright lemon in colour and has a very intense and complex bouquet, with a prevalence of white fruits (melon and pear), fresh vegetable notes of green shrubs and some mineral notes. Its palate shows great harmony and a fine body, with fruity and mineral flavours again in evidence. It has a long and balanced finish.

WINEMAKER: Luis Sottomayor

VARIETIES: 40% Viosinho, 20% Malvasia Fina, 15% Gouveio, 15% Códrega, 10% Arinto

WINEMAKING

On arrival at the company's winery in Vila Real, the grapes, hand-picked in the higher reaches and plateaus of the Douro, were de-stemmed and softly crushed. There followed cold decanting of the must which, after acquiring the required limpidity, were fermented in stainless steel tanks at controlled temperatures of between 16°C and 18°C for about 20 days.

MATURATION

The wines selected for Casa Ferreirinha Planalto White Reserva 2013 were kept separately by variety and/or vineyard at low temperatures. After several tasting sessions and a strict selection the final blend was prepared, and bottled after clarification and stabilisation.

STORE

Casa Ferreirinha Planalto White Reserva 2013 can be enjoyed at its best 6 months after bottling, but it remains in peak condition for 2 to 3 years. It should be kept horizontally at between 10°C-15°C.

SERVE

It should be served chilled between 9°C-11°C.

ENJOY:

Casa Ferreirinha Planalto White Reserva 2013 is the ideal wine with salads, light dishes, fish and sea-food, or on its own as an aperitif.

TECHNICAL DETAILS

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

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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