



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA QUINTA DA LEDA RED 2012

TYPE: Still **COLOUR:** Red

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

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

THE WINE

Quinta da Leda is a top-quality wine of great complexity and elegance, a fine example of the richness and modernity of great Douro wines today. It is an honoured member of the range of 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

Quinta da Leda is very deep red in colour. Its aroma is intense and extremely complex, dominated by ripe plum and blackcurrant, resin and cedar, as well as clove and nutmeg, then notes of violet, and a touch of chocolate (signs of a ripe year) always perfectly integrated with subtle oak of excellent quality. Quinta da Leda is famous for its body and elegance, its well-balanced acidity, excellent tannins and flavours of black fruits, with spicy and floral notes. It has a very long, harmonious finish.

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: 55% Touriga Franca, 30% Touriga Nacional, 10% Tinta Roriz, 5% Tinto Cão

WINEMAKING

The fruit, carefully selected in the vineyards, was vinified in the modern winery at Quinta da Leda, using technology best suited to the condition and nature of each batch of grapes. After total destemming and gentle crushing, the grapes were transferred to stainless steel tanks and robotic lagars, where the maceration and alcoholic fermentation took place. Maceration varied according to grape variety, with temperature control and pumping over chosen to fit the characteristics of each batch, so that the desired constituents would pass gently from ripe grape skins to wine.

MATURATION

The wine was gradually transported to Vila Nova de Gaia between October and December. There it continued its maturation for around 18 months in 225-litre oak barrels, 50% new, 50% used. The final blend of Quinta da Leda was based on a very strict selection after innumerable tastings to choose the wines from the best barrels. The wine was only lightly filtered prior to bottling.

STORE

This is a wine that can improve in bottle for 3 to 5 years, reaching its peak at around 10 years, but probably still drinking well for another 10 years after that. As the years go by, the wine may throw a sediment, and will therefore need decanting. The bottle should be stored on its side, in a cool, dry place.

SERVE

A young Quinta da Leda will develop and improve if opened a little while before serving, ideally an hour before. Any bottle of Quinta da Leda more than 5 years on from the vintage should be decanted. Serve ideally at between 16°C-18°C.

ENJOY:

This elegant, complex wine goes perfectly with meat, game and strong, characterful cheeses.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,3 g/l (tartaric acid) | Sugar: < 2 g/l | pH: 3,56

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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