



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA VINHA GRANDE RED 2012

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

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Vinha Grande is a characterful Douro red, classic and intense, a great example of the richness and premium quality of which the region is capable. Vinha Grande is part of the wine portfolio of Casa Ferreirinha, the brand with the longest history amongst top quality Douro wines and one of the most respected Douro names throughout the world.

### TASTING NOTES

Casa Ferreirinha Vinha Grande Red 2012 is ruby red with purple tinges. The aroma is intense, predominantly redcurrant and plum, along with spice, resin and cedar, all very well integrated with subtle oak. It is a well-balanced wine with firm, well-textured tannins and bright, attractive acidity. Its finish is very long and harmonious.

### 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:** Luis Sottomayor

**VARIETIES:** 35% Touriga Franca, 30% Tinta Roriz, 30% Touriga Nacional, 5% Tinta Barroca

### WINEMAKING

The grapes for Vinha Grande were vinified in the Cima Corgo and the Douro Superior using advanced technology. The grapes for Vinha Grande were gently destemmed and lightly crushed, and then fermented at controlled temperature in stainless steel tanks, with a long maceration, and pumping over and robotic plunging.

### MATURATION

Casa Ferreirinha Vinha Grande Red 2012 was gradually transported to Vila Nova de Gaia between October and December. There it continued its maturation for between 12 and 18 months in used French oak barrels. The final blend was subsequently determined based on selections made in the course of many tastings carried out during this period. The wine was only lightly filtered prior to bottling. Since the wine was not cold stabilised, it may throw a natural deposit while maturing in bottle.

### STORE

Casa Ferreirinha Vinha Grande Red 2012 can improve in bottle for 3 to 5 years. It will probably reach its peak between the 5th and 6th year after the harvest, and remain good to drink for 10 to 15 years. The bottle should be stored on its side in a cool, dry place, protected from light.

### SERVE

With time, it may throw a sediment and need decanting. Younger wines should be opened a little while before serving to allow them to breathe, develop and show at their best. Ideal serving temperature is between 16°C-18°C.

### ENJOY:

This wine is an excellent option to accompany red meat dishes, cheeses and sophisticated pasta dishes. But being an excellent food wine, it can also go with white meat or fish.

### TECHNICAL DETAILS

Alcohol: 13,5% | Total Acidity: 5,3 g/l (tartaric acid) | Sugar: < 2 g/l | pH: 3,57

### 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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