



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA PAPA FIGOS RED 2013

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

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Of all the birds in the Douro, the golden oriole (papa-figos in Portuguese) is one of the rarest. It's an attractive, brightly-coloured migratory bird, unique and rare, and thus the perfect inspiration for this lovely wine from Casa Ferreirinha. Papa Figos is a red wine from the Douro, ideal for everyday drinking as well as for special occasions. It's an elegant but vibrant wine, classic yet modern, conveying all the deep-set values of Casa Ferreirinha, the oldest producer of quality table wines in the Douro, and one of the main standard-bearers for the region throughout the world.

TASTING NOTES

Papa Figos 2013 is a deep ruby-red in colour, almost purple. The aroma is intense, dominated by floral notes of gum cistus and violets, as well as lively red fruit such as plums and strawberries. There are also balsamic notes, cedar and menthol, combined with a discrete touch of well-integrated oak. It is full in body, with well-balanced acidity, good tannins and plenty of lively fruit. The finish is long, harmonious and elegant.

HARVEST YEAR

The viticultural year of 2013, in contrast with 2012, was marked by a cold, rainy Winter, with precipitation above the average of the last 3 years. Notably, the vegetative cycle was late, in particular the flowering, which was somewhat irregular. Despite the improvement in the weather in the Summer months, which were hot and dry or extremely dry (the 6th driest summer since 1931), the vegetative cycle was delayed right up to the harvest, which started on average 8 to 10 days late. From the end of September onwards there were periods of rain, sometimes heavy, which particularly affected the areas where rainfall is typically more prevalent. Here it was necessary to take extra care.

WINEMAKER: Luis Sottomayor

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

WINEMAKING

The grapes selected for this wine come from the Douro Superior region, about 25% from Quinta da Leda and the rest from producers owning vineyards ideally facing north at relatively high altitude. After gentle destemming and crushing, the grapes are transferred into stainless steel tanks for the skin maceration and alcoholic fermentation. During this phase, intense maceration is achieved by the pumping-over method. The temperature is kept at around 25°C by a system of refrigeration and/or warming. At the end of the maceration period, which varies from tank to tank depending on grape variety and quality of the year, the wine is run off the solids, the free-run wine being kept separate from the press wine. Malolactic fermentation is then encouraged in temperature-controlled conditions.

MATURATION

Once the fermentations are over, the blend selected for Papa Figos 2013 remained in stainless steel tank throughout the whole Winter. During this time, owing to the naturally low temperatures, the wine gradually clears as the coarse particles settle out. At the end of the Winter, it underwent its first racking, the wine being run off the sediment. About 25% of the total of the blend spends approximately 8 months in used French oak barrels, and the final blend is bottled after 12 months.

STORE

Casa Ferreirinha Papa Figos 2013 was made to be drunk young; but it will keep and evolve well for 2 to 3 years after the vintage and will remain in good condition for 4 to 6 years so long as it is stored on its side in a cool, dry place.

SERVE

Until its second year, this wine needs no special care, but from then on we recommend standing it upright the night before, and decanting it before drinking. Serve at between 16°C-18°C.

ENJOY:

Papa Figos is a great food wine, an ideal partner for any kind of poultry, a variety of meat, charcuterie and cheeses.

TECHNICAL DETAILS

Alcohol: 13% | Total Acidity 4,9 g/l (tartaric) | Sugar: < 2 g/l | pH: 3,63

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.



AVIN3405303944520

QR Code

