



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA PAPA FIGOS WHITE 2016

TYPE: Still **COLOUR:** White **TONE:** Golden

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Of all the birds found in the Douro, the Papa Figos is one of the rarest. It is a migratory bird with vivid, attractive colours and the female of the species, with its greenish colouring, perfectly symbolises this unique Casa Ferreirinha wine. Papa Figos White is a wine from the Douro region that perfectly suits everyday drinking, as well as special occasions. It is an elegant wine - simultaneously vibrant, classic and modern - that reflects the essential values of Casa Ferreirinha, which has a fine tradition for producing quality Douro wines and is one of the region's biggest globally-recognised brands.

TASTING NOTES

Casa Ferreirinha Papa Figos White 2016 is a citrine colour with golden tints. It has an intense aroma, with prominent floral notes, tropical fruits, hints of minerality and shrubby qualities. On the palate, it is full-bodied with a lively, well-balanced acidity alongside floral notes, white fruit and subtle minerality. Its finish is very harmonious and persistent.

HARVEST YEAR

The 2015/16 harvest year was characterised by a winter that started off mild and dry, but ended with constant and heavy rainfall, which was accompanied by periods of low temperature. These conditions continued into spring and contributed to an increased risk of grapevine diseases, especially mildew, primarily in the lower climes where flowering was affected. This combination of factors led to a marked decrease in ripening (cluster formation) and reduced the yield. Although there were spikes in temperature, summer was mild with generally cold evenings; this resulted in a long and balanced maturation that produced wines of superior quality.

WINEMAKER: Luis Sottomayor

VARIETIES:

55% Rabigato, 15% Viosinho, 15% Arinto, 10% Códega, 5% Moscatel

WINEMAKING

Selected grapes from the high regions of the Douro Superior are used for this wine. These plots allow for good maturation and provide the requisite freshness and acidity. After soft-crushing, the grapes are pressed and the must drained. Rigorous oenologically-controlled low temperature decanting follows. Once the desired limpidity is attained, alcoholic fermentation begins at a controlled temperature between 16°C and 18°C. At this temperature, fermentation lasts for around 20 days.

MATURATION

After fermentation, roughly 20% of the batch selected for Papa Figos White 2016 matured in used French oak barrels for three months; the remaining 80% kept in stainless steel tanks. In order to preserve its high quality, this wine was bottled after carefully-monitored finishing procedures.

STORE

Casa Ferreirinha Papa Figos White 2016 is at its best when young and can be enjoyed at its peak immediately. However, it will retain its quality for around 4-5 years, provided that it is stored horizontally in a cool, dry place at temperatures between 10°C-15°C.

SERVE

It does not require decanting and should be opened a short while before being consumed to breathe and develop at its best. Serve chilled at 9°C-11°C.

ENJOY:

Papa Figos White is a very gastronomic wine that pairs wonderfully with all manner of fish dishes, seafood, white meats, pasta dishes and salads.

TECHNICAL DETAILS

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

NUTRITIONAL INFORMATION

Alcohol: 9.9g/100mL | Sugar: 0.1g/100mL | Energetic value: 74kcal (309 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: Yes | Gluten-Free

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

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QR Code



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 Fax: +351-227 835 769
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Email: info@casafferreirinha.com
Website: www.sograpevinhos.com



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