



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA PAPA FIGOS WHITE 2019

**TYPE:** Still **COLOUR:** White

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

With its bright and attractive colours, the Papa Figos is one of the rarest birds in the Douro. The female, dressed in green shades, is the perfect image to portray this unique wine. It is both an elegant & vibrant, classic, yet modern wine that accurately reflects the values of Casa Ferreirinha, the brand with the longest tradition in producing high quality Douro wines and one of the greatest references in the region.

### TASTING NOTES

Papa Figos White has a bright citrus colour. The bouquet is intense and complex, with notes of white fruits, slightly floral, and hints of citrus. On the palate, it presents good volume, firm and well-integrated acidity, with hints of white fruits and citrus. The finish is very harmonious.

### HARVEST YEAR

Winter was dry and cold. In Spring, with the exception of April, the rain levels were below the climate average and temperatures were temperate, which provided good conditions for the budding stage. In summer, temperatures were temperate, without relevant heat waves and with a few occurrences of rain, which facilitated a long and balanced final of the maturation stage, enabling the production of high quality wines.

**WINEMAKER:** Luis Sottomayor

### VARIETIES:

45% Rabigato, 20% Viosinho, 15% Arinto, 12% Códaga do Larinho, 5% Gouveio, 3% Moscatel

### WINEMAKING

The grapes were sourced from selected varieties from high areas of the Douro Superior sub-region, namely from our properties. These elevated areas provide the grapes with the maturation and acidity required for this type of wine. After being destemmed, the grapes were smoothly pressed and the must was clarified by static decanting. The following stage was the alcoholic fermentation in stainless steel vats at a controlled temperature.

### MATURATION

The maturation stage was carried out in stainless steel vats for around 6 months, over which the existing blends were subject to numerous tests and analysis in order to improve their quality. After a careful selection, the final blend was made and subjected to a clarification and stabilization treatment prior to bottling.

### STORE

Papa Figos White is ready for consumption. However, it will improve with ageing in the bottle and remain at its best for a quite long period. Store the bottle horizontally, protected from light and heat.

### SERVE

Serve at between 9°C-11°C.

### ENJOY:

Ideal to serve as an appetizer or to enjoy with fish dishes and salads.

### TECHNICAL DETAILS

Alcohol: 13% | Total Acidity 15,9 g/L (tartaric acid) | Sugar: 1 g/L; pH: 3,25

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 10,3 g | Sugars: 0,1 g | Energetic Value: 319 kJ/76 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulfites

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal



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