



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



CASA FERREIRINHA BARCA-VELHA RED 2011

TYPE: Still **COLOUR:** Red

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

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

THE WINE

Barca-Velha represents the pinnacle of quality amongst Douro wine. Classic, intense, complex, elegant and rich, adjectives are inadequate to describe the most celebrated Portuguese wine, since its creation in 1952. Declared only in exceptional years, Barca-Velha is the foundation upon which Casa Ferreirinha has built its reputation, a specialist brand with a long tradition of quality in the Douro and one of its main global references.

TASTING NOTES LAST TASTED: 2020

Its colour is deep ruby. Very complex aroma, with prominent spices such as pepper, balsamic notes, cedar and tobacco box, red fruits such as ripe plum, slate and a high quality, well integrated wood. It has a vibrant acidity in the mouth, very lively, very firm tannins, notes of spices, black fruits and balsamic flavours. The finish is extremely long, of great elegance and complexity.

HARVEST YEAR

The winter was cold and very rainy, contributing to the replenishment of water reserves in the soil. Between late spring and early autumn, the climate was dry, with two important exceptions, on 21 August and 1 September, which totalled between 35 and 40 mm of rain across the region. The mild summer and the availability of water in the soil allowed a very balanced ripening of the grapes.

WINEMAKER: Luis Sottomayor

VARIETIES: 45% Touriga Franca, 35% Touriga Nacional, 10% Tinto Cão, 10% Tinta Roriz

WINEMAKING

Vinified in the Quinta da Leda winery, using selected grapes mainly from this estate, but also from elevated areas in the Douro Superior. After destemming and gentle crushing, the grapes were put into stainless steel vats, where alcoholic fermentation took place. A long, gentle maceration was carried out at a controlled temperature in order to extract the compounds that contribute to the colour, aroma, flavour and longevity of the wine.

MATURATION

It was matured in barrels of French oak for a period of about 18 months. The final blend was made based on the careful selection of the best wines, resulting from the numerous tastings and analyses carried out on the different existing blends and barrels, throughout this period. It is in this selection that the "secret" of Barca-Velha lies. So as to preserve the highest quality, it was subjected to filtration only before bottling.

STORE

Although ready to consume, this wine has a long ageing potential and evolves positively in the bottle, which should be kept horizontally. At its best" Perhaps 15-20 years after harvest, though it is expected to remain alive for an indefinite period.

SERVE

It should be placed vertically the day before drinking and opened 2 to 3 hours before serving. With so many years in the bottle, the wine should be carefully decanted to separate its natural sediment. Ideally, it should be served at 16°C-18°C.

ENJOY:

It is suggested that it be savoured calmly, paired with more elaborate meat dishes, game and even some cheeses, with exquisite, well integrated flavours.

TECHNICAL DETAILS

Alcohol: 14,5% ±0,5 | Total Acidity: 5,4 g/L ±0,5 (tartaric Acid) | Total Sugars: 0,8 g/L | pH: 3,6 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,5 g | Sugars: 0,1 g | Energetic Value: 374 kJ/89 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLING DATE: 2013-05-06 **BOTTLES PRODUCED:** 33.766

AVAILABLE CAPACITIES: 750 mL, 1.500 mL

BOTTLER:

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

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. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



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