

# Casa Ferreirinha

## ESTEVA

### Red 2007

Douro DOC | Portugal



#### The Wine

Esteva is an attractive and elegant Douro red wine that combines character and versatility in a very accessible choice, ideal for everyday drinking. Esteva is part of the wine portfolio of the celebrated Casa Ferreirinha, the specialist brand with the greatest tradition in Douro quality wines and one of its main world-wide standard-bearers.

#### Tasting Notes

Esteva 2007 has a very bright red ruby hue. Its bouquet is dominated by ripe red fruit (red currant and raspberry), as well as by a slight violet floral component. Its complexity arises both from the careful selection of blends from Douro recommended vine varieties and from its evolution in the bottle. It is well-balanced, a result of the softness of Tinta Barroca, the full-body and lingering of Touriga Franca and the elegance and tannins of Tinta Roriz.

#### Serving Suggestions

Esteva is a very versatile wine, ideal with all types of fowl, sundry meats, smoked pork, cheese, some fish like codfish and a variety of pastas and rich salads. Produced to be drunk young, Esteva is ready for drinking and does not require decanting, except if it is kept for some years. Serve between 16° - 18° C.

#### Varieties

Esteva is made from traditional Douro red grape varieties - Tinta Roriz, Touriga Franca and Tinta Barroca - from our estates of Quinta do Caêdo, Quinta do Seixo and Quinta do Porto (Pinhão area, letter A), as well as from higher-altitude areas nearby, so as to ensure the ideal and necessary balance between maturation and natural acidity.

#### Winemaking

The vintage of 2007 took place under uncertain weather conditions, with warm weather alternating with periods of intense rain, thus making possible an ideal finish to the vineyard's vegetative cycle and creating the best conditions for the making of excellent-quality wines. The bunches, selected and hand-picked, were vinified at the Quinta do Seixo winery using advanced technology. After soft stalk-removal and crushing the grapes fermented in stainless steel vats, with pumping over and skin maceration, at a 28° C controlled temperature. After maceration, there followed malolactic fermentation, which took place in the best conditions.

#### Ageing and Storage

The wines selected to make up Esteva 2007 remained at Quinta do Seixo during the winter in stainless steel vats. Subjected to low natural temperatures the wines clarified naturally, before being taken to V.N. Gaia. Based on a careful selection and numerous tastings the final blend was created and the wine was bottled after the necessary precautions with a wine to be drunk young had been taken. This wine maintains its full quality for about 3-5 years after the vintage, providing it is kept horizontally and in a dry and cool place.

#### Technical Details

Alcohol: 13%

Total Acidity: 5,10 g / l (tartaric acid)

Sugar: 2,2 g / l

pH: 3,61



SOGRAPE VINHOS

"Só de um grande amor nascem grandes vinhos"  
"Wines of passion"