

Casa Ferreirinha

VINHA GRANDE

Red 2002

Douro DOC | Portugal



The Wine

Vinha Grande is a classic and intense Douro red, with a marked character reflecting all the richness and quality of the region in the creation of the best blended wines. Vinha Grande is part of the wine portfolio of Casa Ferreirinha, the brand with a greatest tradition in Douro quality wines and one of its main world-wide standard-bearers.

Tasting Notes

Vinha Grande 2002 shows an appealing red ruby colour. Its aroma is dominated by floral (violet) and ripe red fruits notes, and reflects the complexity of both maturation and evolution in the bottle. On the palate is a balanced and full-bodied wine with well structured tannins smoothed by the fruit which enhances a rich and persistent finish. Vinha Grande is ideal for drinking after 3-4 years in the bottle and will improve over time.

Serving Suggestions

Vinha Grande 2002 is a classic that goes very well with traditional Portuguese cuisine, a variety of meats, cheeses and flavoured pasta. Vinha Grande 2002 is ready for drinking now but will improve over the next years. With time it may develop a deposit and require decanting. Serve between 17^o-18^o C.

Varieties

Vinha Grande is made from a selection of traditional grape varieties: Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Roriz, from the company's own estates in the Cima-Corgo region, near Pinhão (Quinta do Seixo, Quinta do Porto, Quinta do Caêdo and nearby vineyards) and in the Douro Superior, close to Barca d'Alva, including Quinta da Leda.

Winemaking

Hand-picked grapes are vinified at the modern wine centres at Quinta do Seixo (Pinhão) and Quinta da Leda (Douro Superior) using advanced technology. After soft crushing and stem-removal grapes are moved into stainless steel vats where fermentation takes place, with long macerations and pumping-over, under controlled temperatures.

Ageing and Storage

The wines selected for Vinha Grande are taken to Vila Nova de Gaia between October and December. After fermentation has finished, maturing follows for a period that varies between a year and a year and a half, in partially-new, 225 litres, oak-wood barrels. The final blend is prepared after careful selection and numerous tasting. After light filtering it is bottled. Vinha Grande should be stored horizontally, in a dry and cool place.

Technical Details

Alcohol: 13%

Total Acidity: 5,9 g/l (tartaric acid)

Sugar: 2,3 g/l

pH: 3,54



SOGRAPE VINHOS

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