

Casa Ferreirinha

QUINTA DA LEDA

Red 2004

Douro DOC | Portugal



The Wine

Quinta da Leda is a high-quality wine, an exceptional symbol of the richness and actuality of the great Douro wines. Quinta da Leda is characterised by great complexity and elegance, distinctive and celebrated features of the wines from Casa Ferreirinha, the brand with the greatest quality tradition in the Douro and one of its main standard-bearers world-wide.

Tasting Notes

Quinta da Leda 2004 has a very bright red hue with slight violet tones. It has a very intense and complex bouquet where notes of very ripe black fruit stand out (blackberry and plum), complemented by discreet hints of resin-like and balmy flavours. Touches of vanilla and spices, from the wooden casks where it matured, provide it with a fine aromatic balance resulting in remarkable harmony and elegance. In the mouth its powerful structure and discreet acidity wrapped in velvety tannins providing it a long, delicate and lingering finish that make a great longevity very likely.

Serving Suggestions

Quinta da Leda is a surprising wine whose qualities can be enhanced if opened some time prior to serving. Its elegant and complex profile makes it ideal with fine meats, game and strong and intense cheese. If kept in bottle for a few years it may develop a deposit and require decanting.

Varieties

As evidenced in its name, this wine is made exclusively with grapes from the magnificent Quinta da Leda, situated in Douro Superior, close to Barca d'Alva. Its constituting varieties are Touriga Nacional, Touriga Franca and Tinta Roriz, traditional Douro red varieties. Grapes from sites with more powerful maturing are chosen for this wine, so as to achieve a greater concentration.

Winemaking

The selected grapes are vinified at the modern Quinta da Leda winery using the most appropriate technology. After full stalk-removal and soft crushing the grapes are moved into stainless steel vats and/or robotic presses where maceration and alcoholic fermentation take place. Maceration is suited to each vine variety and temperature control and pumping-over are applied in accordance with the characteristics of each of them. This enables the quality components typical of each variety softly to pass from the ripe grape skin to the wine.

Ageing and Storage

Between October and December the wines are taken to V.N. Gaia where maturing takes place for about a year in new, 225-litre, oak wood, hogsheads takes place. Quinta da Leda's final blend is made from a very careful selection after numerous tasting sessions that make it possible to choose the wines from the best barrels. The final blend undergoes slight filtering prior to bottling. With time a deposit may develop. The bottle should be kept horizontally in a dry and cool place.

Technical Details

Alcohol: 13,5%

Total Acidity: 5,8 g / l (tartaric acid)

Sugar: < 2 g / l

pH: 3,57



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"Wines of passion"