

CASA FERREIRINHA ESTEVA DOURO TINTO

A mixture that includes Viosinho, Malvasia Fina, Gouveio and C3dega grapes. A bright ruby color. On the nose there is rockrose, balsamic aromas of cedar and resin and red fruits like strawberry and cherry. On the palate, it has good volume, well integrated acidity giving exceptional freshness and vivacity, polished tannins and red fruits. The finish is elegant and harmonious.

Grape bunches were harvested by hand and vinified at the winery of Quinta do Seixo. After soft destemming and crushing, the grapes are fermented in stainless steel vats with gentle maceration by means of pumping over at a temperature of 25°C, which preserves the grape aromas. Maceration is followed by malolactic fermentation in controlled conditions. The wines spend the winter in stainless steel vats. They are subject to low natural temperatures, which contribute to their natural clarification. The final blend is based on numerous tastings.

Ferreira was founded in 1751. For more than 250 years, Ferreira has been synonymous with high-quality Portuguese ports and known around the world as "the Portuguese brand." Ferreirinha was the nickname of Dona Ant3nia Adelaide Ferreira, the popular head of the Ferreira port house in the early 19th century.

Casa Ferreirinha was begun with the purpose of producing high-quality table wines from the Douro Region. Casa Ferreirinha is the oldest producer of quality table wines in the Douro & one of the main standard-bearers for the region throughout the world. Decidedly "old world" in style, the wines show the terroir of the Douro, ripe fruit with good structure and long aging potential. These are from the same vineyards & grape varieties that Port comes from so naturally these are big, flavorful wines. Portugal is now considered one of the finest wine producing regions in the world. And because of what Ferreira started, others have followed suit & table wine is now almost 50% of the wine produced in the Douro.



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Tasting Note:

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A mixture that includes Viosinho, Malvasia Fina & Gouveio grapes. Aromas of cedar & resin, rockrose, strawberry & cherry; flavors of red fruits. Elegant & harmonious.

Shelf Talker:

CASA FERREIRINHA ESTEVA DOURO TINTO

A mixture that includes Viosinho, Malvasia Fina & Gouveio grapes. Bright ruby color. Balsamic aromas of cedar & resin, rockrose, strawberry & cherry. The palate has good volume, well integrated acidity & polished tannins. Flavors of red fruits. Elegant & harmonious finish. Perfect for pairing with anything grilled & seasoned with black pepper, herbs or toasty spices.



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