CASA FERREIRINHA 'PAPA FIGOS' DOURO WHITE

Rabigato, Viosinho, Arinto and Códega. Citrine in color with greenish tones. Intense and complex aromas of flowers and white fruits, with hints of citrus and pineapple and a touch of minerality. On the palate, it is very fresh with balanced acidity and good volume. Flavors of citrus and tropical fruits, hints of asparagus and some minerality. The finish is extremely harmonious, long and elegant. Serve chilled. Pairs wonderfully with seafood, white meat, appetizers and salads.

Of all the birds in the Douro, the golden oriole (*papa figos* in Portuguese) is one of the rarest. It's an attractive, brightly-colored migratory bird, unique & rare, and thus the perfect inspiration for this lovely wine from Casa Ferreirinha. The female of the species, with its greenish coloring, perfectly symbolizes this unique Casa Ferreirinha wine. It is elegant, while also being vibrant, classic and modern—all traits that reflect the essential values of Casa Ferreirinha. Produced using selected grape varieties from elevated zones of the Douro Superior sub-region (400– 600m above sea level), with an average vine age of 20–30 years. Grapes with the desired maturation and acidity were chosen from these high-altitude areas. After gentle destemming, the grapes were pressed and the must clarified by static decanting at a low temperature. The wine was fermented with cultured yeasts in stainless tanks at controlled temperatures between 60°–65°F.

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 Antónia 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 and grape varieties that Port comes from so naturally these are big, flavorful wines. Considered the greatest wine from Portugal, and the Douro has become known as the finest red wine producing region in the country. Because of what Ferreira started, other producers have followed and table wine is now almost 50% of the wine produced in the Douro.

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PAPA FIGOS

Tasting Note:

CASA FERREIRIN

CASA FERREIRINHA 'PAPA FIGOS' DOURO WHITE

Rabigato, Viosinho, Arinto & Códega. Aromas of flowers & white fruits, with citrus & pineapple & a touch of minerality; flavors of citrus & tropical fruits, hints of asparagus & some minerality; fresh with balanced acidity & good volume; long, harmonious & elegant finish.

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