

CASA FERREIRINHA

Casa Ferreirinha Vinha Grande Red 2023

TYPE | Still Wine

COLOUR | Red

CLASSIFICATION | DOC Douro

REGION | Douro

COUNTRY | Portugal

BOTTLING DATE | 2025-03-12

BOTTLER | Sogrape Vinhos, S.A., Avintes, Portugal

CAPACITIES | 750 mL, 1500 mL

TECHNICAL DETAILS

Alcohol | 13 %vol. ±0.5

Total sugars | 0.6 g/L ±0.5

Total sulphur dioxide | 120 mg/L ±20

Total acidity (tartaric acid) | 5.3 g/L ±0.5

pH | 3.6 ±0.1

NUTRITIONAL INFORMATION
(TYPICAL VALUES FOR 100 mL)

Alcohol | 10.3 g/100mL

Sugars | 0.1 g/100mL

Calories | 322 kJ/77 kcal

Suitable for vegetarians | Yes

Suitable for vegan | Yes

ALLERGENS | Contains sulfites.

PRODUCT DESCRIPTION

Vinha Grande Red is a classic and intense Douro wine, with great personality, which reflects the region's richness and quality when it comes to creating the best lot wines. Vinha Grande forms part of Casa Ferreirinha's range of wines, the brand with a long tradition of producing quality Douro wines and an established global reference.

TASTING NOTE – LAST TASTED 2025

Deep ruby color. Intense and complex aroma, with notes of fresh red fruit, spices such as pepper and a hint of ginger, balsamic resin, subtle violet floral notes, and discreet, well-integrated oak. On the palate, it shows good volume, lively acidity, fine-quality tannins, red fruit and a touch of pepper, finishing long and elegant.

HARVEST YEAR

The winter faced mild temperatures and significant rainfall, helping to replenish the soil's water reserves. This phase was followed by an equally warm spring with some rainfall. The summer maintained the season's typical heat pattern, interspersed with rainfall in June and September, which favoured the balanced ripening of the grapes. These climatic conditions proved favourable to the production of elegant wines of excellent quality.

SUSTAINABLE VITICULTURE | No

WINEMAKER | Luís Sottomayor.

GRAPE VARIETY

Touriga Francesa (38%); Touriga Nacional (31%); Tinta Roriz (22%); Tinta Barroca (9%).

WINEMAKING

Vinified at Quinta do Seixo, in the Cima Corgo, and Quinta da Leda, in the Douro Superior, using state-of-the-art technology. After destemming and soft-crushing, the grapes were transferred to stainless steel tanks for alcoholic fermentation. During this period, gentle maturation took place at controlled temperatures, in order to extract the compounds that give this wine its colour, aroma and flavour.

MATURATION

This wine matured in used French oak barrels for roughly 12 months. The final blend was made after a selection process involving numerous tests and analysis during this period. In order to preserve the highest possible quality, it was subject only to filtration prior to bottling.

STORE

Bottle in a horizontal position. Ready to drink but with a good capacity to develop in the bottle. Optimal drinking time varies with the wine, but ideally from 2-3 years after the harvest date (on the label).

SERVE

Serve directly from the original bottle. It may form sediment after 2 years and should therefore be decanted. Recommended temperature: 16°C to 18°C. Drink within 24 hours of opening.

ENJOY

This wine pairs wonderfully with meat dishes, such as traditional Portuguese "cozido", or grilled red meats. Extremely gastronomic, it is also a fantastic accompaniment to white meats or oven-roasted fish.

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WINE in MODERATION
CHOOSE | SHARE | CARE
BE RESPONSIBLE. DRINK IN MODERATION.

pontoverde Recicle sempre

PART OF SOGRAPE

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.