

Esteva Red 2015

CASA FERREIRINHA, DOURO VALLEY, PORTUGAL



HARVEST & VINTAGE NOTES

2015 was a dry year. Rainfall in March was around 50% less than average. The average Spring temperature was above normal. Three heatwaves were recorded in June and July, bringing the growth cycle forward 1-2 weeks. Rainfall in Sept. was higher than normal, helping balance the final maturation. Harvest began the first week of September. The grapes had very good and balanced levels of sugar, acidity and phenolic compounds.

Grape bunches were harvested by hand and vinified at the winery of Quinta do Seixo. After soft destemming and crushing, the grapes were fermented in stainless steel vats with gentle maceration by means of pumping over at a temperature of 25°C which preserved the grape aromas. Maceration is followed by malolactic fermentation in controlled conditions.

The selected wines for the blend spend the winter at Quinta do Seixo in stainless vats. They are subject to low natural temperatures, which contribute to their natural clarification.

Esteva 2015 is a bright ruby color. It has floral notes of 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 floral aromas and well present red fruits. The finish is very elegant and harmonious.



BEST BUY: This wine is ripe, fruity and balanced. It has red-berry flavors along with acidity and a bright aftertaste.

—Roger Voss, *Wine Enthusiast*, February, 2017



CASA FERREIRINHA
EM CADA VINHO UMA HISTÓRIA.

WINEMAKER: Luís Sottomayor

GRAPES: 35% Tinta Roriz,
30% Tinta Barroca, 25% Touriga
Franca, 10% Touriga Nacional

ALCOHOL: 13%

RESIDUAL SUGAR: <2 g/L

PH: 3.78

ANNUAL PRODUCTION:
215,000 cases X 12/750ml

