

Quinta da Leda 2012

CASA FERREIRINHA, DOURO VALLEY, PORTUGAL



HARVEST & VINTAGE NOTES

Quinta da Leda is a top-quality wine, an exceptional symbol of the richness and modernity of great Douro wines.

After total destemming and gentle crushing, the grapes were transferred to stainless steel tanks and robotic lagars, where the maceration and alcoholic fermentation took place. Maceration varied according to grape variety, with temperature control and pumping over chosen to fit the characteristics of each batch, so that the desired constituents would pass gently from ripe grape skins to wine. The wine continued its maturation for around 18 months in 225-litre oak barrels, 50% new, 50% used. The final blend was based on a very strict selection after innumerable tastings to choose the wines from the best barrels. The wine was only lightly filtered.

The final wine is very deep red in color. Its aroma is intense and extremely complex, dominated by ripe plum and blackcurrant, resin and cedar, as well as clove and nutmeg, then notes of violet, and a touch of chocolate (signs of a ripe year) always perfectly integrated with subtle oak of excellent quality. Quinta da Leda is famous for its body and elegance, its well-balanced acidity, excellent tannins and flavors of black fruits, with spicy and floral notes. It has a very long, harmonious finish.

This is a wine that can improve in bottle for 3 to 5 years, reaching its peak at around 10 years, but probably still drinking well for another 10 years after that. As the years go by, the wine may throw a sediment, and will therefore need decanting.



CASA FERREIRINHA
EM CADA VINHO UMA HISTÓRIA.

GRAPES: 55% Touriga Franca,
30% Touriga Nacional, 10% Tinta
Roriz, 5% Tinto Cão

ALCOHOL: 14%

RESIDUAL SUGAR: <2 g/L

PH: 3.56

TOTAL ACIDITY: 5.3 g/L

ANNUAL PRODUCTION:
1,400 cases X 12/750ml