

Vinha Grande Rose 2015

CASA FERREIRINHA, DOURO VALLEY, PORTUGAL



HARVEST & VINTAGE NOTES

Vinha Grande Rosé is one of the most recent additions to the Casa Ferreirinha range. Its combination of aromatic intensity and fine acidity gives it extraordinary elegance. Vinha Grande Rosé demonstrates the Douro regions great potential for producing top-quality rosés.

The 2015 viticultural year was dry throughout most of the growing season, particularly in March. April through July temperatures were above normal. These factors together meant that the vegetative cycle was between one and two weeks ahead of normal. High rainfall in September helped balance the last stages of ripening. By the end of their ripening period the grapes had very good, well-balanced levels of sugar, acidity and phenolic compounds.

Touriga Nacional grapes were hand-picked, gently crushed in a pneumatic press, and the free run juice was separated from the first pressings. The juice was left to settle at a cool temperature for a considerable period, and then alcoholic fermentation was induced by selected yeasts at controlled temperature between 12oC-16oC. The potential components were tasted many times over in order to choose the ideal wines for the final blend. The wine was then clarified and bottled.

Vinha Grande Rosé 2015 is very pale in colour and intensely aromatic, with floral notes predominant, especially violet, hints of basil, and touches of pear and melon, resin and cedar. It has excellent, fresh acidity, good volume and floral and peachy flavors. The finish is well balanced and persistent.



CASA FERREIRINHA
EM CADA VINHO UMA HISTÓRIA.

GRAPES: 100% Touriga Nacional

ALCOHOL: 11.5%

RESIDUAL SUGAR: <2 g/L

PH: 2.99

TOTAL ACIDITY: 6.64 g/L

