

Casa Ferreirinha

ESTEVA

Red 2002

Douro DOC | Portugal



The Wine

Esteva is an attractive and versatile red Douro wine, ideal for everyday drinking. Esteva is part of the wine portfolio of Casa Ferreirinha, the brand with greatest tradition in Douro quality wines and one of its main world-wide standard-bearers.

Tasting Notes

Esteva 2002 has a bright red ruby colour. Its aroma is dominated by the red fresh fruit typical of its constituting grape varieties. The wine also shows resin-like and floral aromas, as well as a buttery complexity, resulting from the blending of various Douro grape varieties enhanced by its evolution in the bottle. On the palate it is a well-balanced wine that combines the softness of Tinta Barroca and the body and elegance of Touriga Franca. It is a very agreeable and easy to drink wine, ideal when young but also benefiting from ageing in the bottle for 4-5 years.

Serving Suggestions

Esteva 2002 is a very versatile wine that accompanies well with all kinds of poultry, sundry meats, smoked pork and cheese, fish, pasta and rich salads. It doesn't require decanting, except if aged for some years. Serve between 16-18° C.

Varieties

Esteva is made from the traditional Douro red grape varieties – Tinta Roriz, Touriga Franca and Tinta Barroca – from our Quinta do Caêdo, Quinta do Seixo and Quinta do Porto (Pinhão area) plantings as well as from higher-altitude areas nearby, ensuring the balance between maturation and natural acidity that this wine requires.

Winemaking

2002 had a very cold winter and spring. The dry year delayed the blossoming later helped by the mild summers and some storms in August that combined to get better quality grapes. The hand-picked selected grapes are vinified at Quinta do Seixo wine centre using advanced technology. After soft stem-removal and crushing the grapes fermented in stainless steel vats, with pumping-over and skin maceration, under a 28° C temperature control. After maceration malolactic fermentation takes place in ideal conditions.

Ageing and Storage

Wines selected to make up the Esteva blend stay at Quinta do Seixo during the winter in stainless steel vats. Subjected to natural low temperatures, the wines clarify naturally, before being taken to V.N. Gaia. Based on a careful selection and numerous tasting, the final blend is created and bottled to be drunk young. Esteva should be stored horizontally, in a dry and cool place, without excessive light.

Technical Details

Alcohol: 12%

Total Acidity: 5,3 g / l (tartaric acid)

Sugar: < 2,2 g / l

pH: 3,55



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"Wines of passion"