

# Casa Ferreirinha

## RESERVA

### Red 1996

Douro DOC | Portugal



#### The Wine

Reserva is a magnificent Douro red wine, with a classic, complex and rich style reflecting the remarkable maturity only some Douro wines are capable of. The wine is made in exceptional years only, just 11 vintages have been declared in all. Created more than 40 years ago, Reserva is one of the pillars of the Casa Ferreirinha brand.

#### Tasting Notes

Reserva 1996 has a deep red hue, with slight brick tones. Its bouquet is complex and intense, as a result of grape maturation and concentration. Very ripe black fruit aromas prevail (mulberry and plum), as well as spices, balsams (cedar and resin) and tertiary aromas. It also shows aromas from fermentation, maturing in quality French oak-wood and maturing in bottling which, as a whole, give it great aromatic complexity. Very well balanced, as a result of its strict selection, it has a very long, fine, harmonious and delicate finish. Full-bodied, with quality tannins well in evidence, it shows a higher longevity potential than other Douro 1996 wines (20-25 years) but is also ready for drinking now.

#### Serving Suggestions

Reserva is a rich and complex wine, at its best if opened and decanted 2-3 hours prior to drinking. It should be enjoyed and discovered slowly, along with special meat dishes, game and some cheeses. Ideally, it should be served between 17°C-18°C.

#### Varieties

Reserva is made from grape lots – including mainly the recommended Douro red grape varieties Tinta Roriz, Touriga Nacional, Touriga Franca and Tinta Barroca – from Quinta da Leda, nearby vineyards and high areas in this Douro Sub-Region, maintaining the style and quality selection that for decades has defined the wine's profile.

#### Winemaking

Reserva is vinified at the Quinta da Leda wine centre. The selected grapes are vinified by variety or in hand-chosen lots selected at the vineyard or on arrival at the wine centre. After full stem-removal and soft crushing the grapes are moved into stainless steel vats and/or robot-operated presses, for maceration and alcoholic fermentation, with intense pumping-over, under automatically controlled temperature. Maceration is long, allowing quality components in the ripe grapes skins to move softly into the wine.

#### Ageing and Storage

The wines that will potentially make up a Reserva are taken to Vila Nova de Gaia immediately after maceration and start their maturing for about a year to a year and a half (depending on the blend and on the cask) in 225 lt. new French oak-wood barrels. Reserva's final blend is made after selection of the best blends after numerous tasting and analysis performed during maturation on the different blends and casks. The name Reserva is only given to the highest-quality harvests which, having shown the best maturing in bottle, also have rather unique characteristics. So as to preserve its highest quality, it has been bottled with no treatment and may develop a deposit.

#### Technical Details

Alcohol: 12,5%      Total Acidity: c. 5,4 g/l (tartaric acid)      Sugar: < 2,0 g/l      pH: 3,4



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