



RED WOLF



QUINTA do FERRO

FERRO WHITE

VINTAGE

2019

VARIETAL

Avesso, Arinto, Trajadura, Loureiro

ORIGIN

Vinho Verde

COUNTRY

Portugal

WINE MAKING NOTES

Grown in granitic soils with low organic matter. Selected grapes are harvested by hand, crushed and pressed in a short time, followed by a decantation process for 48 hours. Fermentation in small stainless steel vats. Natural stabilization stage 5 months on lees. Then wine is aged 3 months in the bottle before release.

TASTING NOTES

Ripe peach, apricot and a touch of honey and white flowers on the nose. Rich fruit on the palate, with flavors of peach and dried apricot, and a refreshing slightly fizzy finish.

FOOD PAIRING

Pad thai, sesame chicken, or perfect to replace a beer on a hot day

ANALYSIS

Alcohol: 11%

RS: 12 g/l

TA: 5.9 g/l

pH: 3.24

ABOUT THE WINERY

Quinta do Ferro is a small family owned winery, with daughter Micaela Fonseca taking over in 2011. The winery and vineyards are located in Vinho Verde along the Douro river near the border to the Douro valley. This special region, known as "Douro Verde" offers the best of both worlds. By utilizing an Integrated Production system (preventative practices rather than spraying) Quinta do Ferro produces its still and sparkling wines sustainably and as naturally as possible.

WEBSITE

QuintadoFerro.com

REDWOLFIMPORTS.COM

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