



CASA FERREIRINHA
EM CADA VINHO UMA HISTÓRIA.

Quinta da Leda 2018: The excellence and harmony of a superior red wine

Avintes, Oct. 13, 2021 - Casa Ferreirinha launches the Quinta da Leda 2018 vintage, a superior quality wine that is an exceptional symbol of the richness and contemporaneity of the Douro region.

Casa Ferreirinha Quinta da Leda Tinto 2018 continues a history of excellence of great Douro wines, making Casa Ferreirinha one of the region's best-known names globally.

Quinta da Leda is a distinctive wine with great complexity and elegance, a profile that is present in the new vintage, as explained by Luís Sottomayor, winemaker at Casa Ferreirinha: *"Quinta da Leda 2018 has an intense aroma of good complexity, floral notes and very well integrated wood, as well as an excellent volume in the mouth, lively acidity, high-quality tannins, with a long finish and excellent harmony."* 2018 had a cold, dry winter but an exceptionally wet spring, which replenished the soil's water reserves. *"Despite the hot, dry summer, the moisture levels in the soil provided a long, balanced maturation finish, allowing us to produce an excellent red wine full of character"*, he added.

Produced exclusively with grapes from the best plots on the estate, Quinta da Leda 2018 is a blend of Touriga Franca (41%), Touriga Nacional (34%), Tinto Cão (13%) and Tinta Roriz (12%). It is ideal to accompany meat dishes, game and cheeses.

Bringing a new dimension to the wines of the Upper Douro, Quinta da Leda displays the excellence of a contemporary wine, ready to taste but with excellent ageing potential.

Over the years, it has earned several awards from critics in competitions such as the International Wine Challenge, the Concours Mondial de Bruxelles, the International Wine & Spirit Competition or the Decanter World Wine Awards, among other prominent scores in Wine Spectator and Robert Parker.

RRP*: €40.00

*Recommended Retail Price

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