



RED WOLF



## QUINTA DO FERRO TINTO BRUTO

### VINTAGE

NV

### VARIETAL

100% Vinhão

### ORIGIN

Vinho Verde

### COUNTRY

Portugal

### WINE MAKING NOTES

The grapes are grown in granitic and shale soils, at 400 meters above the Douro River. The selected grapes are harvested by hand to 12 kg boxes, de-stemmed and crushed to a small mill. After treading the wine is in contact with the skins for 24 hours. The alcoholic fermentation takes place over about 12 days, with treading and temperature control. natural stabilization with minimal stage 12 months on fine lees. Secondary fermentation in the bottle made in the Traditional Method. Minimum cellaring 12 months.

### TASTING NOTES

This traditional method red sparkling wine has flavors of raspberries, blackberry jam, and cranberry. It's both tart and refreshing, with a slight creaminess adding complexity and body.

### FOOD PAIRING

Pizza, pasta, BBQ chicken, suckling pork

### ANALYSIS

Alcohol: 10.5%

TA: 7.8 g/l

RS: 4.1 g/l

pH: 3.26

### 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. It is the first winery in Vinho Verde to release sparkling wines, and one of only a few to produce a red sparkler

### RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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