



RED WOLF



QUINTA DO FERRO FERRO SECCO

VINTAGE

NV

VARIETAL

100% Avesso

ORIGIN

Vinho Verde

COUNTRY

Portugal

WINE MAKING NOTES

Grown in granite soils at 600m elevation, the grapes are hand selected and harvested in small boxes and pressed. The primary alcoholic fermentation takes place for approximately 1 month at 12 °C in small stainless steel vats. Natural stabilization with a of 12 months on the lees. Traditional method second fermentation in the bottles with at least 12 months maturation on the lees prior to disgorgement.

TASTING NOTES

Lovely aromas of white flours, pineapple and stone fruit with a hint of wet stone. The palate is refreshing, yet with some richness, with flavors of melon, pineapple and grapefruit. A lovely and persistent bubble.

FOOD PAIRING

Spicy spring rolls, fried food, or with pastry based desserts

ANALYSIS

Alcohol: 12%

TA: 6.9 g/l

RS: 18 g/l

pH: 3.04

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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