

# CALLABRIGA

A new wine from the old world.

## CALLABRIGA DOURO RED 2009

TYPE: Still COLOUR: Red

DESIGNATION OF ORIGIN: DOP Douro REGION: Douro

COUNTRY OF ORIGIN: Portugal SUSTAINABLE VITICULTURE: Yes

### THE WINE

"Our passion for great wines led us to search for the grape varieties and flavours unique to the Portuguese Wine Regions" - Salvador Guedes, President of Sogrape Vinhos. The result is Callabriga, a new wine from the old world, an exciting new premium brand that reflects the best of quality Portuguese winemaking.

### TASTING NOTES

Callabriga Douro Red 2009 is a lively wine with a red hue and shades of purple. It has complex aromas dominated by notes of ripe red fruits, dry figs, aromatic herbs and exotic wood. Dense, balanced, with smooth and firm tannins, its finish is dominated by fresh fruit flavours.

### HARVEST YEAR

Conditions during the Winter and Spring were as expected with average temperatures and rainfall. The Summer was hot and dry creating difficult conditions that only the tenacity of the vines in the Douro, with their deep root systems and great capacity for survival, can withstand. The grape picking started early with some maturation imbalances that were corrected accordingly using knowledge and wine technology adapted to the production of great wines.

WINEMAKER: António Graça

VARIETIES: Tinta Roriz, Touriga Franca, Touriga Nacional

### WINEMAKING

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the OILB/IOBC - [http://www.iobc-wprs.org/ip\\_ipm/IOBC\\_IP\\_principles.html](http://www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html). The rigorous compliance of these practices is certified by an independent organisation, recognized by the Portuguese State. This wine is made at Quinta da Leda, Sogrape's modern winery in the Douro region, from grapes with optimum maturation and balance. After gentle crushing and complete de-stemming, the grapes are fermented under controlled temperatures, with gentle maceration, to achieve colour, fruity aromas and soft tannin extraction.

### MATURATION

Once the malolactic fermentation is complete, the wines are kept separately for about a year in 225-litre new oak barrels, and their development is carefully monitored. Regular tastings guarantee the preservation of fruity aromas and the future creation of a final harmonious blend. The final blend is bottled without cold stabilisation and kept in the bottle for around 6 months before being released.

### STORE

Callabriga Douro Red 2009 has fine potential to develop further and will age well in the bottle for 5 years. The bottle should be kept horizontally in a dry and cool place, sheltered from light.

### SERVE

This wine is at its best at a temperature of 17°C-20°C.

### ENJOY

Delicious with meat and aromatic seasoning. Try it with roast leg of lamb and rosemary.

### TECHNICAL DETAILS

Alcohol: 13,5% | Total Acidity: 5,8 g/l (tartaric acid) | Sugar: 2,3 g/l | pH: 3,5

### RESPONSIBLE CONSUMPTION AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", being certified in the areas of food quality and safety, the most demanding benchmarks in the world.

### SOGRAPE VINHOS AND INNOVATION

Sogrape Vinhos is a family-oriented company and international outlook, focused on producing wines of quality, innovation and development of Portuguese brands globally.



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Be responsible.  
Drink in moderation.

