



CASA FERREIRINHA

`Papa Figos` Douro Branco 2016

Douro, Portugal



Grape Varieties	55% Rabigato
	15% Viosinho
	15% Arinto/Pedernã
	10% Códaga
	5% Moscatel

Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	12.5%
Acidity	5.5g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

PRODUCER

Casa Ferreira was the first Douro producer dedicated entirely to making table wines, rather than Port. Its origins date back to 1952 when Fernando Nicolau de Almeida produced the first ever vintage of Barca-Velha and kickstarted the quality revolution in Douro table wines. Named after the legendary Dona Antónia Ferreira, one of the formidable widows of the world of wine, Casa Ferreira pays homage to the memory of this visionary woman. Today, the winemaking team is headed up by Luís Sottomayor, who restrains the Douro's natural exuberance to produce wines that have a vibrant freshness allied to a lovely texture and depth.

VINEYARDS

The grapes for Papa Figos Branco are from carefully selected sites in the Cima Corgo and Douro Superior at around 600 metres in altitude. The mountainous vineyards of the Douro have schist soils with vines planted either in vertical rows or on traditional "patamares" (terraces). The selected plots are perfectly suited for optimal maturation with hot days and cool evenings bringing out the fresh fruit character of the grapes.

VINTAGE

The 2016 harvest year started with a mild, dry winter but quickly changed into a prolonged period of constant and heavy rain and low temperatures. These conditions continued into spring and contributed to an increased risk of mildew. This affected the lower climes where flowering suffered, reducing yields as a result. Although there were spikes in temperature, summer was mild with generally cool evenings, resulting in a long and balanced maturation that produced wines of superior quality.

VINIFICATION

After gentle crushing, the grapes were pressed and the must was then settled and racked off its gross lees. Fermentation took place at controlled temperatures between 16°C and 18°C and lasted approximately 20 days. After fermentation, roughly 20% of the batch was matured in used French oak barrels for three months; the remaining 80% was kept in stainless steel tanks. The wine went through careful fining and filtering before bottling to preserve the fresh fruit character.

TASTING NOTES

Lemon yellow in colour with golden tints. The wine is very aromatic with prominent floral notes, tropical fruit and herbaceous qualities. On the palate, it is well-structured with a subtle minerality and a long, persistent finish.

AWARDS

International Wine & Spirit Competition 2018, Bronze
International Wine Challenge 2018, Silver
Sommelier Wine Awards 2018, Silver