



CASA FERREIRINHA

## `Papa Figos` Douro Tinto 2016

Douro, Portugal



### PRODUCER

Casa Ferreirinha 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 Ferreirinha 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 golden oriole ('papa figos' in Portuguese) is one of the rarest birds in the Douro region. An attractive, brightly-coloured migratory bird, its uniqueness and rarity make it the perfect inspiration for this lovely wine from Casa Ferreirinha. The grapes are selected from the Douro Superior region, with around 25% coming from Quinta da Leda and the rest from producers owning vineyards that ideally face north or are at a relatively high altitude of up to 400 metres.

### VINTAGE

The 2016 season experienced a dry and mild winter. Strong and persistent rainfall from the end of winter continued into spring, accompanied by periods of low temperatures. These factors affected flowering in lower-level zones. The high rainfall resulted in a reduction in the quantity of grapes produced. Summer was mild, with some spikes in temperature, and nights were generally cool. These conditions contributed to a long and balanced maturation, which, in turn, produced wines of superior quality.

### VINIFICATION

After gentle destemming and soft-crushing, the grapes were conveyed to stainless steel vats, where maceration of the skins and alcoholic fermentation took place. During this stage, the wine underwent gentle maceration at a controlled temperature. At the end of maceration, around 25% of the wine was aged in used French oak barrels with the remainder left in stainless steel tanks. The final blend is made eight months after harvest, and bottled after 12 months.

### TASTING NOTES

This wine is deep ruby red in colour with violet nuances. It has a very intense aroma, dominated by floral notes of basil and rock rose, light menthol tones and notes of red fruits and apricot. On the palate, it has good body, well-integrated acidity, smooth tannins and red fruit notes. Its finish is elegant and balanced.

### AWARDS

International Wine & Spirit Competition 2018, Silver Outstanding  
International Wine Challenge 2018, Silver

Grape Varieties	<b>40%</b>	<b>Tinta Roriz</b>
	<b>25%</b>	<b>Tinta Barroca</b>
	<b>20%</b>	<b>Touriga Franca</b>
	<b>15%</b>	<b>Touriga Nacional</b>

Winemaker	<b>Luís Sottomayor</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.8g/L</b>
Acidity	<b>5g/L</b>
Wine pH	<b>3.7</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>