



CASA FERREIRINHA

`Callabriga` Douro Tinto 2015

Douro, Portugal



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 were picked from different sections of the Quinta da Leda estate as well as some neighbouring vineyards. Quinta da Leda's 160 hectares of vines were planted in collaboration with the Universidade de Trás-os-Montes e Alto Douro de Vila Real, where a study was carried out on clonal research to select the best varieties in the Douro. The findings decided the varieties to be chosen and planted on this estate, using only the best clones of each variety for grafting.

VINTAGE

The 2015 season was dry throughout most of the growing cycle, with March registering around 50% less rain than the regional average. Temperatures between April and May were higher than normal, and three heatwaves were recorded in June and July, with temperatures above 40°C impacting on the vines and grape maturation. These factors brought the growth cycle forward one to two weeks. Rainfall in September was higher than average, which helped to balance the final maturation. The harvest began in the first week of September, and the grapes presented very balanced levels of sugar, acidity and phenolic compounds.

VINIFICATION

The wine is made at the modern winery at Quinta da Leda. After full destemming, the grapes underwent gentle crushing before being transferred to stainless steel tanks and/or lagars (shallow, open troughs) where they underwent a long maceration to allow gentle extraction of colour, tannins and flavours from the skins. Once the fermentation was complete the wine was matured in used French and American oak (75% and 25% respectively) for between 12-18 months. The final blend is made with very careful selection after numerous tastings and analyses. The final wine is gently filtered before bottling.

TASTING NOTES

This wine is deep ruby in colour with an intense and complex aroma, notes of black and red berries, pepper and pine needles are present along with attractive and well-integrated oak characters. On the palate, it has good body and acidity, high quality tannins, black fruit flavours and a hint of cocoa on the long and elegant finish.

AWARDS

The Wine Merchant Top 100 2018, Wine Merchant Top 100 Winner
Sommelier Wine Awards 2018, Silver

Grape Varieties **60% Touriga Franca**
25% Touriga Nacional
15% Tinta Roriz

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.6g/L
Acidity	5g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Vegan