



CASA FERREIRINHA

`Papa Figos` Douro Tinto 2017

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

Like the rest of Portugal, this region suffered from a severe lack of water throughout the growing season with high daytime temperatures tempered only by the cooling effect of the high altitude. Harvest was very early and yields were much lower than average. The region suffered a series of wildfires due to the extremely dry conditions and many vineyards were damaged and in some cases, completely destroyed. However, despite the atypical harvest year, the resulting wines have great balance, elegance and concentration.

VINIFICATION

After gentle destemming and soft-crushing, the grapes were transferred to stainless steel tanks where maceration of the skins and fermentation took place - at controlled temperatures. After fermentation, around 25% of the wine was aged in used French oak barrels with the remainder left in stainless steel tanks. The final blend is assembled eight months after harvest and bottled after 12 months.

TASTING NOTES

This wine is deep ruby red in colour with violet nuances. Intensely aromatic with fresh red berries, heather and balsamic savoury spice on the nose. The spicy red fruit profile follows onto the full bodied palate that balances smooth tannins with well-integrated acidity on a harmonious finish.

AWARDS

International Wine Challenge 2019, Portuguese Red Trophy

Grape Varieties	35% Tinta Roriz 25% Tinta Barroca 25% Touriga Franca 15% Touriga Nacional
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Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.7g/L
Acidity	5g/L
Wine pH	3.76
Bottle Sizes	75cl
Notes	Sustainable