

Casa Ferreirinha,
`Tinta Francisca` Douro 2014
Douro, Portugal



CASA FERREIRINHA



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 Tinta Francisca grapes come from different plots on the Quinta do Seixo estate in the Cima Corgo sub-region of the Douro, just downstream from Pinhão. Tinta Francisca is a rare grape, with only 40 hectares planted in the whole of Portugal. The vines are between 10 to 15 years old and are planted on the schist soils of the estate on terraces sloping down to the river. Schist is a slate-like metamorphic rock that fractures vertically, allowing the vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers. Given the steep gradients and the inaccessibility for machinery, vineyard operations and harvesting are carried out by hand.

VINTAGE

The 2014 vintage in the Douro was characterised by atypical weather. It was a particularly rainy year, with a milder than average summer, though there were heat waves recorded at the start of summer and the beginning of autumn. Harvesting began at Quinta do Seixo on 4th September and the quality of the grapes was excellent, with well-balanced levels of sugar, acidity and phenolic compounds and great depth of flavour.

VINIFICATION

The wine was made at the state-of-the-art Quinta do Seixo winery. After hand-harvesting, the grapes underwent an additional selection on the winery sorting table to ensure that only pristine fruit made it into the wine. The grapes were then destemmed and crushed before being transferred to stainless-steel tanks for fermentation. The wine underwent an extended post-fermentation maceration on the skins to optimise the extraction of tannins, aromas and colour. The wine was then aged for 24 months in 225-litre French oak barrels, 50% of which were new.

TASTING NOTES

This wine is deep ruby red in colour, with an intense aromas of berries, balsamic, truffle, and forest-floor, along with notes of black pepper and spice on the nose. On the palate, it has firm but velvety tannins, a lively acidity and a deliciously lingering finish.

Grape Varieties	100% Tinta Francisca
Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.2g/L
Acidity	5.5g/L
Wine pH	3.7
Notes	Sustainable, Vegetarian, Vegan