



CASA FERREIRINHA

`Papa Figos` Douro Tinto 2018

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

'Papa figos' or 'fig muncher' is the nickname for the golden oriole, a migratory bird which passes through the Douro. The Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional grapes for this blend are sourced from high altitude vineyards in the Douro Superior region, with around 25% coming from the Quinta da Leda estate in the far eastern reaches of the region, close to the border with Spain. Soils are predominantly schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients to sustain them through the growing season.

VINTAGE

The 2018 vintage saw a cold and dry winter which was followed by an extremely wet spring which replenished water reserves in the soil but also affected flowering and increased disease pressure on the vine. These factors significantly reduced the yield but a hot and dry summer allowed for a balanced maturation and the fruit harvested was of excellent quality.

VINIFICATION

Upon arrival at the winery, the grapes were gently destemmed and crushed. Maceration on the skins and fermentation at controlled temperatures took place in stainless-steel tanks with regular punch downs and pump overs. In order to preserve the bright and juicy fruit flavours of the grapes, there was no use of oak in the winemaking process and the wine remained in stainless-steel until bottling.

TASTING NOTES

Ruby red in colour with violet nuances. On the nose, the wine is bursting with aromas of juicy strawberries, blackberries and cherries. On the palate, velvety tannins give a smooth mouthfeel and a lively acidity balances the ripe fruit flavours and carries them onto the lingering finish.

Grape Varieties	35% Tinta Roriz 30% Tinta Barroca 20% Touriga Franca 15% Touriga Nacional
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Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.6g/L
Acidity	6.1g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Sustainable