



CASA FERREIRINHA

`Vinha Grande` Douro Rosé 2019

Douro, Portugal



Grape Varieties	100% Touriga Nacional
Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	11.5%
Residual Sugar	0.3g/L
Acidity	6.3g/L
Wine pH	3.77
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

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 Touriga Nacional is sourced from the Quinta do Sairrão estate, which sits at 600m above sea level in the Cima Corgo region. The steep vineyards here are on schist soils with vines planted in both "vinha ao alto" vertical rows and "patamar" terraces. Grapes grown at this altitude benefit from a wide diurnal temperature range, with hot days counteracted by cool nights, and the grapes undergo an ideal slow ripening process, accumulating great flavour intensity whilst retaining acidity.

VINTAGE

The 2019 vintage began with a cold and dry winter. Mild temperatures and lower than average rainfall in the spring created good conditions for budburst and flowering. Similarly mild temperatures in the summer made for a long, balanced ripening period and the grapes harvested were top quality.

VINIFICATION

The grapes were hand harvested into small 20kg boxes. Upon arrival at the winery the grapes were gently crushed and a controlled cold maceration took place prior to fermentation to extract aromatics and a delicate pale pink colour. Fermentation took place in stainless-steel tanks at controlled temperatures. After fermentation the wine was kept in stainless steel to preserve its bright fruit profile, then the final blend was assembled and the wine was clarified and cold stabilised before bottling.

TASTING NOTES

A delicate pale pink colour. On the nose precise red fruit aromas of strawberry and cherry are coupled with hints of violet. A refreshing acidity on the palate carries the flavours onto the long, fresh finish.