



Grape Varieties	45% Touriga Franca 35% Touriga Nacional 10% Tinta Roriz 10% Tinto Cão
Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.8g/L
Acidity	5.4g/L
Wine pH	3.6
Bottle Sizes	75cl, 150cl
Notes	Sustainable, Vegetarian, Vegan

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

A blend of grapes from the top plots on the Quinta da Leda estate and the higher altitude vineyards of Quinta do Sairrão in the Cima Corgo. Quinta da Leda is located in the far eastern reaches of the Douro Superior, just 12 kilometres from the border with Spain. The vineyards are planted on rolling hills on the south bank of the Douro and are a complex patchwork of plots with different aspects and microclimates, each matched to a specific grape variety. Soils are composed predominantly of schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients.

VINTAGE

Luís Sottomayor described the 2011 vintage as "an extraordinary year - one of the best ever in the Douro - intense and exceptional in quality". A cool and rainy winter replenished water reserves in the soil and sustained the vines through what was a dry growing season. Mild summer temperatures allowed the grapes to undergo a perfectly paced slow ripening, accumulating great intensity of flavour while retaining a crisp natural acidity. There were two significant rain showers on 21st August and 1st September, which caused some nervousness about the development of rot, but this threat did not materialise and the grapes were hand harvested in perfect condition.

VINIFICATION

Vinified at the gravity-fed Quinta da Leda winery, the hand-harvested grapes were fully destemmed and underwent a rigorous sorting. The grapes were co-fermented in temperature-controlled stainless-steel tanks with intense pumping over. Following fermentation, the wine was then transported to cellars in Vila Nova de Gaia where it was aged for 18 months in French oak barrels, 60% of which were new. The barrels were carefully monitored and tasted regularly by Luís and the team and the final blend was assembled from a selection of the best barrels. Aged for several years in bottle prior to release, the tasting and analysis continued and, after careful consideration, Luís made the decision to declare the 2011 vintage in December 2019.

TASTING NOTES

A wine of staggering complexity, power and grace. On the nose, intense aromas of ripe red and black fruit are married with spicy notes of pepper, cedar and tobacco box and a subtle slate-like minerality. Assertive yet elegant on the palate, with firm but velvety tannins and a vibrant acidity which carries the complex flavours onto the lingering and harmonious finish.