

Casa Ferreirinha,
 `Castas Escondidas` Douro Tinto 2018
 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

'Castas Escondidas' translates as 'hidden varieties' and showcases some of the lesser known grape varieties of the Douro Valley: Touriga Fêmea, Tinta Francisca, Marufo and the marvellously named Bastardo - the Portuguese name for the Jura's Trousseau. Luís sourced the grapes from a range of vineyard sites in the Douro Superior and Cima Corgo from a combination of Casa Ferreirinha-owned vineyards and trusted growers, with whom he has worked for many years. He also included a significant proportion of fruit from old, low-yielding, field-blend plots in the blend.

VINTAGE

2018 was a challenging vintage in the Douro due to unsettled weather at the beginning of the growing cycle. An extremely dry and cold winter delayed budburst and a particularly rainy spring led to increased disease pressure in the vineyards, which resulted in a significant reduction in yields. Nevertheless, these rains did replenish water reserves in the soils, which sustained the vines through the hot, dry summer that followed and the grapes underwent a perfectly paced slow ripening. The grapes harvested were excellent quality with great concentration of flavour balanced by a vibrant acidity.

VINIFICATION

Upon arrival at the winery, the majority of the grapes were destemmed and crushed and moved to small stainless-steel vats for fermentation at controlled temperatures by variety. Around 20% of the grapes underwent whole-bunch fermentation. Following fermentation, the wines were moved to used 225-litre French oak barrels and aged in cellars in Vila Nova de Gaia for around 18 months. During this period, the wines underwent careful analysis and several tastings by Luís and the winemaking team and the final blend was assembled from a selection of the best barrels and then fined and filtered prior to bottling.

TASTING NOTES

Deep ruby in colour. On the nose, intense and elegant aromas of fresh red and black fruits are married with spicy notes of pepper and cinnamon and hints of balsamic. On the palate, smooth and polished tannins create a velvety mouth feel, and a bright acidity carries the intense flavours onto the long and elegant finish.

AWARDS

The Wine Merchant Top 100 2022, Top 100
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Grape Varieties	18%	Old Vine Field Blend
	18%	Tinta Amarela
	15%	Touriga Fêmea
	14%	Tinta Francisca
	12%	Tinto Cão
	10%	Touriga Nacional
	9%	Touriga Franca
	2%	Bastardo
	2%	Marufo Tinto

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.5g/L
Acidity	5.8g/L
Wine pH	3.6