

Casa Ferreirinha,
`Reserva Especial` Douro Tinto 2014
Douro, Portugal



CASA FERREIRINHA



Grape Varieties

42%	Touriga Franca
34%	Touriga Nacional
13%	Tinta Roriz
11%	Tinto Cão

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	14%
Residual Sugar	1g/L
Acidity	5.5g/L
Wine pH	3.5
Bottle Sizes	75cl, 150cl
Notes	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, where precision viticulture is practiced, and surrounding vineyards at higher altitude. 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 on rolling hills on the south bank of the Douro. Soils are composed predominantly of schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients to sustain them through the hot Douro summers.

VINTAGE

2014 was an exceptional vintage in the Douro, producing wines with remarkable complexity, elegance and great ageing potential. The vintage began with a particularly wet winter, which replenished soil water reserves and sustained the vines through the rest of the year. The summer was characterised by swings in the weather, including a heatwave in June and rainfall in July and September. The harvest took place in September and Luís was delighted with the quality of the grapes.

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 regular pumping over. Following fermentation, the wine was transported to cellars in Vila Nova de Gaia where it was aged for 18 months in 225-litre French oak barrels, 75% 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. Bottled without fining and just a gentle filtration, the wine was then aged for several years in bottle prior to release. The tasting and analysis continued during this period and, after careful consideration, Luís made the decision to declare the 2014 vintage 'Reserva Especial' in December 2022.

TASTING NOTES

Deep ruby in colour. On the nose, intense aromas of dark fruit are married with spicy notes of pepper, cedar and tobacco box, menthol hints 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. A wine of great complexity, power and grace.