

Casa Ferreirinha,
`Vinha Grande` Douro Tinto 2022
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

The grapes for this wine were sourced from vineyards in the Cima Corgo (including Quinta do Seixo) and vineyards in the Douro Superior (including Quinta da Leda). The grapes from the hotter Douro Superior bring structure and body to the blend, while the grapes from the Cima Corgo contribute elegance and acidity. Soils in the Douro are composed predominantly of schist, a slate-like rock which fractures vertically, allowing the vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers.

VINTAGE

Luís Sottomayor describes the 2022 vintage in the Douro as "a very difficult year, one of the toughest in memory", but "a year of very good quality". The vintage was characterised by unusually hot and dry conditions (with record temperatures of 46.5°C recorded in Pinhão) and as a result yields were down 13% versus 2021. Meticulous attention to detail was required in the vineyards throughout the growing cycle to help the vines withstand the heat and drought: careful canopy management to prevent grape sunburn, control of cover crops to prevent competition with the vines for the scarce water available and selective green harvesting to reduce the vines' load and prevent excessive stress.

VINIFICATION

Vinification took place at the state of the art winery at Quinta do Seixo in the Cima Corgo and Quinta da Leda in the Douro Superior. The grapes underwent destemming and soft crushing before being transferred to stainless steel tanks for alcoholic fermentation. During the fermentation, gentle maceration took place at controlled temperatures in order to obtain the ideal amount of extraction. Ageing took place in used French oak barrels for 12 months.

TASTING NOTES

Ruby in colour, this wine opens with an intense nose of raspberry, blackberry, cedar and subtle hints of tobacco. The palate delivers a refreshing acidity with further notes of fresh red fruit that are continued throughout the long finish.

Grape Varieties

36%	Touriga Franca
33%	Touriga Nacional
25%	Tinta Roriz
6%	Tinta Barroca

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13%
Residual Sugar	0.8g/L
Acidity	5.5g/L
Wine pH	3.7
Bottle Sizes	75cl
Notes	Vegetarian, Vegan