

Casa Ferreirinha,
`Planalto` Douro Branco 2023
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 white blend comes from high-altitude vineyard sites in the Douro Valley. The soil in the Douro Valley is schist: a slate-like metamorphic rock that fractures vertically - allowing vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers. The poor quality of the soil forces the vines to produce low yields of grapes with great concentration of flavour. The Douro is the largest mountainous vineyard area on earth. Due to the steep slopes here, most vineyard operations and harvesting are carried out by hand.

VINTAGE

Luís Sottomayor describes the 2023 vintage in the Douro as an "outstanding year" with wines showing "high concentration, good fruit and a lot of intensity". The vintage was a stark contrast from the very hot and dry 2022 vintage, with a rainy winter and mild spring providing optimal conditions for budbreak. Despite lower disease pressure, intervention was required to prevent downy mildew and longer-lasting pests (green leafhoppers) in the vineyards. Increasingly frequent extreme weather events and localised hailstorms affected some of the Sogrape properties. Warm conditions without extremes throughout July and part of August, with some intermittent rainfall, resulted in an excellent ripening of the grapes. The harvest lasted almost two months, from 17th August to 11th October, with all grapes harvested by hand.

TASTING NOTES

Lemon yellow in colour with greenish hues. On the nose, intense notes of citrus and tropical fruits stand out along with hints of orange blossom and a touch of minerality. On the palate, the wine is crisp with a lively acidity balancing the concentrated fruit flavours and a clean, fresh finish.

Grape Varieties

- 20% Viosinho
- 14% Arinto/Pedernã
- 13% Códega
- 4% Moscatel

Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	13%
Residual Sugar	0.6g/L
Acidity	5.4g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian