

Casa Ferreirinha,
`Quinta da Leda` Douro Tinto 2021
Douro, Portugal



CASA FERREIRINHA



Grape Varieties

- 43% Touriga Franca
- 40% Touriga Nacional
- 7% Tinto Cão
- 5% Sousão
- 5% Tinta Roriz

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.6g/L
Acidity	5.7g/L
Wine pH	3.6
Bottle Sizes	75cl
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 Touriga Franca, Touriga Nacional, Tinta Roriz, Tinto Cão and Sousão grapes grown on the 170-hectare Quinta da Leda estate. 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 following a study that was carried out in collaboration with the Universidade de Trás-os-Montes e Alto Douro de Vila Real. Soils are composed predominantly of schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients during the hot Douro summers.

VINTAGE

The 2021 vintage in the Douro was characterised by cooler than average temperatures throughout the growing season. A rainy winter created good water reserves in the soil and mild conditions in the spring facilitated a problem-free budbreak. Vigorous growth early in the vegetative cycle made it necessary to control excessive growth. Though there were some localised extreme weather events in the Douro (hail the size of golf balls and thunderstorms and heavy rains which caused landslides), the Casa Ferreirinha vineyards escaped unscathed. Cool nights throughout the summer allowed the grapes to undergo a perfectly paced slow ripening and the grapes harvested had great aromatic intensity balanced by a refreshing acidity.

VINIFICATION

Upon arrival at the gravity-fed Quinta da Leda winery, hand harvested grapes from the estate were sorted, fully destemmed and gently crushed. Fermentation took place in stainless-steel tanks at controlled temperatures and the varieties were co-fermented. After a long, gentle maceration, fermentation took place in old oak barrels and the wines were then aged for 18 months in French oak barrels, around 50% of which were new. After numerous tastings and analysis, the final blend was assembled by Luís Sottomayor and the winemaking team, and lightly filtered just before bottling.

TASTING NOTES

A wine of great intensity, complexity and elegance. On the nose, aromas of ripe red and black fruits combine with spicy notes of cedar, pepper, tobacco box and subtle floral notes of rose and violet. Full-bodied on the palate, with ripe and velvety tannins and a refreshing acidity which carries the complex flavours onto the lingering finish.

