

Casa Ferreirinha,
`Barca-Velha` Douro Tinto 2015
Douro, Portugal



CASA FERREIRINHA



Grape Varieties	43%	Touriga Franca
	40%	Touriga Nacional
	10%	Sousão
	5%	Tinto Cão
	2%	Tinta Roriz

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.7g/L
Acidity	5.5g/L
Wine pH	3.6
Bottle Sizes	75cl
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 Touriga Franca, Touriga Nacional, Sousão, Tinto Cão and Tinta Roriz grapes from the top plots on the Quinta da Leda estate and other higher altitude vineyards in the Douro Superior. 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. Soils are composed predominantly of schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients.

VINTAGE

Luís Sottomayor described the 2015 vintage as 'outstanding' in quality, adding that he always had 'great conviction' regarding its destiny. The vintage was notably dry at the start, with March recording half the expected precipitation and temperatures higher than normal from April to May. The summer months were very hot, however, the soils benefited from great water reserves and careful foliage management which allowed for a regular and homogeneous veraison. Despite the vegetative cycle being one to two weeks early, temperature variations throughout August and September enabled optimal ripening, preserving great elegance and balance in 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 intense pumping over. Following fermentation, the wine was transported to cellars in Vila Nova de Gaia where it was aged for 18 months in French oak barrels, 75% of which were new. The barrels were carefully monitored and tasted regularly by Luís Sottomayor and the winemaking team, with the final blend assembled from a selection of the best barrels before ageing for seven years in bottle prior to release.

TASTING NOTES

Deep ruby in colour, Barca-Velha 2015 is incredibly intense on the nose with aromas of olive leaf, black fruit, pepper spice and subtle notes of cedar and tobacco. The palate shows a touch of minerality with vibrant acidity, lively tannins and further notes of spices and red fruit which invite a lingering finish of great elegance.