

Casa Ferreirinha,
`Castas Escondidas` Douro Tinto 2021
Douro, Portugal



CASA FERREIRINHA



Grape Varieties	25%	Old Vine Field Blend
	21%	Tinta Amarela
	14%	Tinta Francisca
	14%	Touriga Femea
	11%	Tinto Cão
	6%	Rufete
	4%	Tinta da Barca
	3%	Bastardo
	2%	Marufo Tinto

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.7g/L
Acidity	5.5g/L
Wine pH	3.5

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

'Castas Escondidas' translates as 'hidden varieties' and showcases some of the lesser known grape varieties of the Douro Valley: Touriga Fêmea, Tinta Francisca, Marufo and the marvellously named Bastardo - the Portuguese name for the Jura's Trousseau. Luís sourced the grapes from a range of vineyard sites in the Douro Superior and Cima Corgo from a combination of Casa Ferreirinha-owned vineyards and trusted growers, with whom he has worked for many years. He also included a significant proportion of fruit from old, low-yielding, field-blend plots in the blend.

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 winery, the majority of the grapes were destemmed and crushed and moved to small stainless-steel vats for fermentation at controlled temperatures by variety. Following fermentation, the wines were moved to used 225-litre French oak barrels and aged in cellars in Vila Nova de Gaia for around 18 months. During this period, the wines underwent careful analysis and several tastings by Luís and the winemaking team and the final blend was assembled from a selection of the best barrels and then fined and filtered prior to bottling.

TASTING NOTES

Deep ruby in colour. On the nose, intense and elegant aromas of fresh black fruits are married with spiced notes of pepper and clove. Balsamic notes and a touch of forest-floor follow. On the palate, smooth and polished tannins create a velvety mouth feel, and a bright acidity carries the intense flavours onto the long and elegant finish.