

Casa Ferreirinha,
`Esteva` Douro Tinto 2023
Douro, Portugal



CASA FERREIRINHA



Grape Varieties	38%	Tinta Roriz
	35%	Tinta Barroca
	16%	Touriga Franca
	11%	Touriga Nacional

Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	13%
Residual Sugar	0.5g/L
Acidity	5.1g/L
Wine pH	3.7
Bottle Sizes	75cl

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 Esteva Douro Tinto is a blend of Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional from vineyards across the Douro Valley, with fruit from higher altitude vineyards, such as Quinta do Sairrão, bringing a refreshing lift to the blend. The soil in the Douro Valley is made up of schist - a dense, slate-like metamorphic rock that fractures vertically, allowing the vine roots to delve deep to access water reserves to sustain them during the hot Douro summers. The poor quality of the soil forces the vines to produce low yields of very concentrated grapes.

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.

VINIFICATION

Upon arrival at the winery, the grapes were gently destemmed and crushed and then transferred into stainless-steel tanks. Fermentation took place at controlled temperatures in order to preserve the bright fruit flavours of the grapes. The wine is unoaked in order to retain the vibrancy of the fruit flavours, and was kept in stainless steel until the final blend was carefully assembled and subject to cold stabilisation treatment prior to bottling.

TASTING NOTES

This wine is ruby red in colour with bright aromas of ripe strawberries, juicy cherries and floral hints. It is smooth on the palate, with polished tannins and a well-integrated acidity that gives lovely freshness and vivacity and carries the fresh red fruit flavours onto the elegant finish.