

Casa Ferreirinha,
`Papa Figos` Douro Tinto 2024
Douro, Portugal



CASA FERREIRINHA



Grape Varieties	33%	Tinta Roriz
	30%	Tinta Barroca
	23%	Touriga Franca
	14%	Touriga Nacional

Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	13%
Residual Sugar	1g/L
Acidity	5g/L
Wine pH	3.5
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

'Papa figos' or 'fig muncher' is the nickname for the golden oriole, a migratory bird that passes through the Douro. The Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional grapes for this blend are sourced from high altitude vineyards in the Douro Superior region, with around 25% coming from the Quinta da Leda estate in the far eastern reaches of the region, close to the border with Spain. Soils are predominantly schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients to sustain them through the growing season.

VINTAGE

The 2024 vintage in the Douro was deemed a "a fantastic year" by Luís Sottomayor, with the resulting wines showing excellent acidity and "great quality, higher than 2011" – 2011 being a notable Barca-Velha declaration year. A rainy winter and early spring with higher-than-average temperatures left good water reserves but required careful management of canopy and ground cover, and fungal diseases. Summer saw mild temperatures, with a couple of very hot days in late July and early August that reached up to 44°C and caused some sunburn on the grapes. This was followed by stable conditions: sunny days (below 30°C) and cool nights (below 15°C) through late August and September, which encouraged slow and excellent ripening. The harvest lasted from 28th August to 19th October, with some rain in late September and more unsettled conditions and rain arriving in October. Production was up +23% compared to 2023.

VINIFICATION

Upon arrival at the winery, the grapes were gently destemmed and crushed. Maceration on the skins and fermentation at controlled temperatures took place in stainless-steel tanks with regular punch downs and pump overs. In order to preserve the bright and juicy fruit flavours of the grapes, there was no use of oak in the winemaking process and the wine remained in a mixture of stainless steel and concrete vats until bottling. Only light fining and filtration was carried out prior to bottling to preserve the quality of the aromatics.

TASTING NOTES

Ruby red in colour with violet nuances. On the nose, the wine is bursting with aromas of juicy strawberries, blackberries and cherries with subtle nuances of spice. On the palate, velvety tannins give a smooth mouthfeel and a lively acidity balances the ripe fruit flavours and carries them onto the lingering finish.