



Grape Varieties	23% Viosinho
	17% Gouveio (Godello)
	16% Malvasia Fina
	15% Arinto/Pedernã
	15% Códega
	10% Rabigato
	4% Moscatel
Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	13%
Residual Sugar	0.5g/L
Acidity	5.5g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian

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 grapes for this white blend comes from high-altitude vineyard sites in the Douro Valley. The soil in the Douro Valley is schist: a slate-like metamorphic rock that fractures vertically - allowing vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers. The poor quality of the soil forces the vines to produce low yields of grapes with great concentration of flavour. The Douro is the largest mountainous vineyard area on earth. Due to the steep slopes here, most vineyard operations and harvesting are carried out by hand.

VINTAGE

The 2024 vintage in the Douro was deemed a "fantastic year" by Luís Sottomayor, with the 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 cover and fungal diseases. Summer saw mild temperatures, with a couple of very hot days in late July and early August (reaching up to 44°C) that caused some grape sunburn. This was followed by stable conditions: sunny days (below 30°C) and cool nights (below 15°C) through August and September, which encouraged slow and excellent ripening. The harvest ran from 28th August to 19th October with rain and more unsettled conditions and rain arriving from late September.

VINIFICATION

Each grape variety in the blend was vinified separately. Upon arrival at the Casa Ferreirinha winery in Vila Real, the grapes were destemmed, gently crushed and pressed and the must was clarified at low temperatures. This was followed by a cool fermentation at controlled temperatures between 16-18°C to retain the aromatics and freshness of the grapes. After fermentation, the wines were kept in stainless-steel tanks for around six months before the final blend was assembled and bottled.

TASTING NOTES

Lemon yellow in colour with greenish hues. On the nose, intense notes of citrus and tropical fruits stand out along with hints of orange blossom and a touch of minerality. On the palate, the wine is crisp with a lively acidity balancing the concentrated fruit flavours and a clean, fresh finish.