

Casa Ferreirinha,  
`Quinta da Leda` Douro Tinto 2022  
Douro, Portugal



CASA FERREIRINHA



Grape Varieties    **48% Touriga Franca**  
                          **41% Touriga Nacional**  
                          **7% Tinto Cão**  
                          **4% Sousão**

Winemaker	<b>Luís Sottomayor</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Residual Sugar	<b>0.6g/L</b>
Acidity	<b>5.5g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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, Tinto Cão and Sousão grapes grown on the 170-hectare Quinta da Leda estate. 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 following a study that was carried out in collaboration with the Universidade de Trás-os-Montes e Alto Douro de Vila Real. Soils are composed predominantly of schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients during the hot Douro summers.

## VINTAGE

Luís Sottomayor describes the 2022 vintage in the Douro as "a very difficult year, one of the toughest in memory", but "a year of very good quality". The vintage was characterised by unusually hot and dry conditions (with record temperatures of 46.5°C recorded in Pinhão) and as a result yields were down 13% versus 2021. Meticulous attention to detail was required in the vineyards throughout the growing cycle to help the vines withstand the heat and drought: careful canopy management to prevent grape sunburn, control of cover crops to prevent competition with the vines for the scarce water available, irrigation in the Douro Superior, and selective green harvesting to reduce the vines' load and prevent excessive stress.

## VINIFICATION

Upon arrival at the gravity-fed Quinta da Leda winery, hand harvested grapes from the estate were sorted, fully destemmed and gently crushed. Fermentation took place in stainless-steel tanks at controlled temperatures and the varieties were co-fermented. After a long, gentle maceration, fermentation took place in old oak barrels and the wines were then aged for 18 months in French oak barrels, around 50% of which were new. After numerous tastings and analysis, the final blend was assembled by Luís Sottomayor and the winemaking team, and lightly filtered just before bottling.

## TASTING NOTES

A wine of great intensity, complexity and elegance. On the nose, aromas of ripe red and black fruits combine with spicy notes of cedar, pepper, ginger and subtle floral notes of rose and violet. Full-bodied on the palate, with ripe and velvety tannins and a refreshing acidity which carries the complex flavours onto the lingering finish.

