

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



CASA FERREIRINHA



Grape Varieties **55% Touriga Franca**
 30% Touriga Nacional
 15% Tinta Roriz

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|----------------|--------------------------|
| Winemaker | Luís Sottomayor |
| Closure | Natural Cork |
| ABV | 13% |
| Residual Sugar | 0.6g/L |
| Acidity | 5.1g/L |
| Wine pH | 3.7 |
| 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

Named after the distinctive Callabriga hill on the Quinta da Leda estate, this wine blends Touriga Franca, Touriga Nacional and Tinta Roriz grapes picked from different plots on the estate and neighbouring vineyards in the Douro Superior. 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 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.

VINIFICATION

'Callabriga' is made at the state-of-the-art, gravity-fed Quinta da Leda winery. After full destemming, the grapes underwent gentle crushing before being transferred to stainless-steel tanks for fermentation at controlled temperatures. Following fermentation, there was an extended maceration on the skins to extract silky tannins. The wine was then racked off the skins and aged in a combination of new American oak (25%) and used French oak (75%) barrels for 12 months. The final blend was carefully assembled after numerous tastings and analysis and was gently filtered before bottling.

TASTING NOTES

This wine is deep ruby in colour with an intense and complex nose of ripe red and black fruit underpinned by hints of forest-floor and truffles. The palate opens up with aromas of cedar, a slight minerality and more red fruit married with fresh acidity and defined and rounded tannins that continue to an harmonious and persistent finish.