

Casa Ferreirinha,
`Vinha Grande` Douro Rosé 2024
Douro, Portugal



CASA FERREIRINHA



Grape Varieties	100% Touriga Nacional
Winemaker	Luís Sottomayor
Closure	Agglomerated Cork
ABV	11.5%
Residual Sugar	0.5g/L
Acidity	5.5g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Sustainable, 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 Touriga Nacional is sourced from the Quinta do Sairrão estate, which sits at 600 metres above sea level in the Cima Corgo region. The steep vineyards here are on schist soils with vines planted in both "vinha ao alto" vertical rows and "patamar" terraces. Grapes grown at this altitude benefit from a wide diurnal temperature range, with hot days counteracted by cool nights, and the grapes undergo an ideal slow ripening process, accumulating great flavour intensity whilst retaining a vibrant natural acidity.

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

The grapes were hand harvested into small 20 kg boxes. Upon arrival at the winery they were very gently pressed and underwent a short cold maceration on the skins prior to fermentation, to extract aromatics and a delicate pale pink colour. The skins were then separated from the must and fermentation took place in stainless steel tanks at controlled temperatures to preserve the bright fruit flavours of the Touriga Nacional. The wine was matured in stainless steel and used French oak barrels for five months before the final blend was assembled. The wine was cold stabilised before bottling.

TASTING NOTES

A delicate pale pink colour. On the nose precise red fruit aromas of strawberry and cherry are coupled with hints of violet – a signature aroma of Touriga Nacional. A refreshing acidity on the palate carries the bright flavours onto the crisp, elegant finish.