

Casa Ferreirinha,
`Castas Escondidas` Douro Tinto 2023
Douro, Portugal



CASA FERREIRINHA



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

'Castas Escondidas' translates as 'hidden varieties' and showcases some of the lesser known grape varieties of the Douro Valley: Touriga Fêmea, Tinta Francisca, Marufo and the marvellously named Bastardo - the Portuguese name for the Jura's Trousseau. Luís sourced the grapes from a range of vineyard sites in the Douro Superior and Cima Corgo from a combination of Casa Ferreirinha-owned vineyards and trusted growers, with whom he has worked for many years. He also included a significant proportion of fruit from old, low-yielding, field-blend plots in the blend.

VINTAGE

Luís Sottomayor described the 2023 vintage as 'an outstanding year'; it started with a rainy winter and a mild spring, beginning the growing season with a sense of optimism after the challenges of 2022. Budbreak occurred under optimal conditions and the vines continued to thrive. Vineyard teams worked to counter pests and occasional extreme weather events, including notable rainfall and hail. July and early August brought balanced conditions, resulting in good final maturation and intense flavour in the final fruit.

VINIFICATION

Upon arrival at the winery, the majority of the grapes were destemmed and crushed and moved to small stainless steel vats for fermentation at controlled temperatures by variety. Following fermentation, the wines were moved to used French oak barrels and aged in cellars in Vila Nova de Gaia for around 18 months. During this period, the wines underwent careful analysis and several tastings by Luís and the winemaking team and the final blend was assembled from a selection of the best barrels and then fined and filtered prior to bottling.

TASTING NOTES

Deep ruby in colour. On the nose, intense and elegant aromas of fresh red and black fruits are married with notes of white pepper spice, violet, clove and a touch of forest-floor. On the palate, smooth and polished tannins create a velvety mouth feel, and a bright acidity carries the intense flavours onto the long and elegant finish.

Grape Varieties	29%	Old Vine Field Blend
	15%	Tinta Francisca
	14%	Touriga Fêmea
	13%	Tinto Cão
	13%	Tinta Amarela
	7%	Rufete
	4%	Tinta da Barca
	3%	Bastardo
	2%	Marufo Tinto

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1g/L
Acidity	6g/L
Wine pH	3.5