

Casa Ferreirinha,
`Reserva Especial` Douro Tinto 2017
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

A blend of grapes from the top plots on the Quinta da Leda estate, where precision viticulture is practiced, and surrounding vineyards at higher altitude. 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 on rolling hills on the south bank of the Douro. Soils are composed predominantly of schist, which fractures vertically and allows the vine roots to delve deep to access water and nutrients to sustain them through the hot Douro summers.

VINTAGE

The 2017 vintage in the Douro was particularly warm and dry, with average temperatures 5°C higher than average, and almost every month from December 2016 to August 2017 recording below average rainfall. These conditions accelerated the growing cycle of the vines and, coupled with heat waves in June and July, also advanced the ripening of the grapes. The resulting 2017 harvest was one of the earliest on record, beginning on 22nd August. Rigorous monitoring in the vineyard and the winery ensured that only the best grapes made it into the final wine.

VINIFICATION

Vinified at the gravity-fed Quinta da Leda winery, the hand-harvested grapes were fully destemmed and underwent a rigorous sorting. The grapes were co-fermented in temperature-controlled stainless-steel tanks with regular pumping over. Following fermentation, the wine was transported to cellars in Vila Nova de Gaia where it was aged for 18 months in 225-litre French oak barrels, 75% of which were new. The barrels were carefully monitored and tasted regularly by the team and the final blend was assembled from a selection of the best barrels. Bottled without fining and just a gentle filtration, the wine was then aged for seven years in bottle prior to release.

TASTING NOTES

Deep ruby in colour, with intense aromas of ripe red and black fruit, cocoa, truffle and forest floor with underlying notes of clove and pepper spice, and slate. On the palate, the wine has excellent volume, lively acidity, firm tannins, and flavours of black stone fruits and spice. These lead into a long, lingering finish.

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	14%
Bottle Sizes	75cl, 150cl