



CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.

Casa Ferreirinha, Vinha Grande Douro Tinto 2014

PRODUCER

This historic producer, founded in 1751, was purchased by Sogrape in 1987. Today, they have 520 hectares of vineyard in the Douro in all of its three sub-regions: Lower Corgo, Upper Corgo and Douro Superior. The winemaking is headed up by the talented Luis Sottomayor, so manages to restrain the Douro's natural exuberance to produce wines that have a freshness, like Estevo and Papa Figos, allied to a wonderful depth and texture, as with Vinha Grande Red and Quinta da Leda. The latter property was acquired in 1978, and their modern winery was completed by Sogrape in 2001.

VINEYARDS

Selected grape varieties were sourced from the Quinta do Sairrão estate located at a high altitude in the Cima Corgo region.

VINTAGE

The 2014 season was characterised by atypical weather. It was a particularly rainy year, with a cool summer, though there were heat waves recorded at the start of summer and the beginning of autumn. January was exceptionally hot, but August was cooler than average. The harvested grapes had very well-balanced levels of sugar, acidity and phenolic compounds. The harvest took place at the start of September, and some rainfall was recorded in the middle of the month which made careful grape selection necessary.

VINIFICATION

Vinified with sophisticated technology in Cima Corgo and in the Douro, the grapes selected for the Vinha Grande are subjected to gentle crushing and destemming, followed by alcoholic fermentation at controlled temperatures in stainless steel tanks, with long maceration by pumping over and robotic plunging. Casa Ferreirinha Vinha Grande Douro Tinto 2014 was transported to V.N. Gaia between October and December, where its maturation or "elevage" took place for a period ranging between 12 and 18 months in used French oak barrels. The blend was then prepared based on selections made during the innumerable tastings and analyses. The wine went through only one light filtration before bottling. As it was not cold stabilised, the formation of a deposit during bottle ageing is natural.

TASTING NOTES

Casa Ferreirinha Vinha Grande Douro Tinto 2014 has a deep ruby colour. Its aroma is intense and complex, with predominance of floral and violet notes, together with red fruits such as strawberry and raspberry, aromas of spices such as pepper and discreet, very well integrated oak. On the palate, it has good volume, well integrated acidity, velvety tannins, together with notes of red fruits, some minerality and spices. Its finish is elegant and persistent.



VINTAGE INFORMATION

Vintage	2014
Region	Douro
Grape Varieties	55% Touriga Franca 20% Touriga Nacional 20% Tinta Roriz 5% Tinto Cão
Winemaker	Luís Sottomayor
Closure	Cork
ABV	13.5%
Residual Sugar	2g/L
Acidity	6.3g/L
Wine pH	3.08
Bottle Sizes	75cl