



Grape Varieties	41% Tinta Roriz 34% Tinta Barroca 15% Touriga Franca 10% Touriga Nacional
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Winemaker	Luís Sottomayor
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.8g/L
Wine pH	3.7
Bottle Sizes	75cl

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 Esteva Douro Tinto is a blend of Tinta Roriz, Tinta Barroca, Touriga Franca and Touriga Nacional from vineyards across the Douro Valley, with fruit from higher altitude vineyards, such as Quinta do Sairrão, bringing a refreshing lift to the blend. The soil in the Douro Valley is made up of schist - a dense, slate-like metamorphic rock that fractures vertically, allowing the vine roots to delve deep to access water reserves to sustain them during the hot Douro summers. The poor quality of the soil forces the vines to produce low yields of very concentrated grapes.

VINTAGE

The 2021 vintage in the Douro was characterised by cooler than average temperatures throughout the growing season. A rainy winter created good water reserves in the soil and mild conditions in the spring facilitated a problem-free budbreak. Vigorous growth early in the vegetative cycle made it necessary to control excessive growth. Though there were some localised extreme weather events in the Douro (hail the size of golf balls and thunderstorms and heavy rains which caused landslides), the Casa Ferreirinha vineyards escaped unscathed. Cool nights throughout the summer allowed the grapes to undergo a perfectly paced slow ripening and the grapes harvested had great aromatic intensity balanced by a refreshing acidity.

VINIFICATION

Upon arrival at the winery, the grapes were gently destemmed and crushed and then transferred into stainless-steel tanks. Fermentation took place at a controlled temperature of 25°C in order to preserve the bright fruit flavours of the grapes. The wine is unoaked in order to retain the vibrancy of the fruit flavours and was kept in stainless steel until the final blend was carefully assembled and then bottled.

TASTING NOTES

This wine is ruby red in colour with bright aromas of ripe strawberries, juicy cherries and floral hints. It is smooth on the palate, with polished tannins and a well-integrated acidity that gives lovely freshness and vivacity and carries the fresh red fruit flavours onto the elegant finish.