

CASA FERREIRINHA VINHA GRANDE VINHO TINTO 2018/\$20.99



DESCRIPTION

The pioneer brand and leader in non-fortified Douro wines, with a history of more than 250 years, always in family hands. Knowledge and excellence are just some of the things that make Casa Ferreirinha a benchmark in the world of wines.

The story of Casa Ferreirinha is inextricably associated with one extraordinary woman: Dona Antónia Adelaide Ferreira was born in 1811 in the country town of Régua, the gateway to the wines of the Douro Valley. Though small in stature and reserved by nature, Dona Antónia was a charismatic visionary with entrepreneurial drive. In 1845 at age 33, she took over her family's business, Ferreira Port, the first Portuguese family owned Port House in the Douro. During her tenure at Ferreira Port, Dona Antónia expanded her estates, created new expanses of terraced vineyards, and improved the hard lives of the local farming families. She was affectionally called 'Ferreirinha' – 'the little Ferreira'. Dona Antónia's legacy and quest for excellence continues to be a fundamental pillar of Casa Ferreirinha.

In the 1950's, Ferreira's technical director, Fernando Nicolau de Almeida, set out to make the highest quality unfortified wines in the Douro. His aim was to produce elegant, top-quality wines with the aging potential of Vintage Port. In 1952, Barca Velha was born, an iconic wine made only in exceptional vintages combining the best grapes from the Douro Superior with grapes sourced at high altitudes.

A Douro Valley pioneer and leader, Casa Ferreirinha has carried the torch for creative, quality winemaking in the Douro becoming the region's most historic and iconic house. Casa Ferreirinha wines range from easy-drinking Esteva and Planalto through the richer Papa Figos and Vinha Grande to the exceptional Quinta da Leda, Reserva Especial, and Barca-Velha which

remains one of Portugal's most famous, long-lived, elegant, and complex wines. A story in every bottle.

Casa Ferreirinha Vinha Grande Vinho Tinto 2018

A blend of 45% Touriga Franca, 30% Touriga Nacional, 20% Tinta Roriz, 5% Tinta Barroca grapes. It is vinified using refined technology in the wineries of Quinta do Seixo in Cima Corgo and Quinta da Leda in Douro Superior. After gentle crushing and destemming, the grapes are conveyed to stainless steel vats, where alcoholic fermentation takes place. During this phase, gentle maceration is carried out, with controlled temperature, to extract the compounds that contribute to the wines color, aroma, and flavor. The wine is matured in used French oak barrels for about 12 months. The final batch is prepared based on the selections made during the numerous tastings and analyses carried out during this period. To preserve the highest quality, it is only subjected to filtration before bottling.

Tasting Notes

NOSE:

An intense ruby color. Notes of red and black fruit, and hints of cocoa and chocolate courtesy of a warm year. There are further spicy notes and a well-integrated wood element that bestows added complexity.

PALATE:

It has good volume, powerful and firm tannins, a well-integrated acidity, further notes of red fruit and a very well-balanced finish.

PAIRING:

This wine pairs wonderfully with meat dishes, such as traditional Portuguese "cozido", and grilled red meats. It is extremely gastronomic and is also an ideal accompaniment to white meats or oven-roasted fish.

WINERY WEBSITE: [Evaton » Brands » Casa Ferreirinha](#)

D.O.P. Douro, Portugal

