



CASA FERREIRINHA
EM CADA VINHO UMA HISTÓRIA.

Casa Ferreirinha, Planalto Douro Branco 2015

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

This white blend comes from relatively high-altitude vineyards above the river Douro. The grapes were harvested by hand in the highlands and plateaus of the region and were selected for their balance between phenolic maturity and excellent freshness. The soil in the Douro Valley is made up of schist - a slate-like metamorphic rock that is rich in nutrients and has useful water retention properties.

VINTAGE

The 2015 season was dry throughout most of the growing cycle, with March registering around 50% less rain than the regional average. Temperatures between April and May were higher than normal, and three heatwaves were recorded in June and July, with temperatures above 40°C impacting on the vines and grape maturation. These factors brought the growth cycle forward one to two weeks. Rainfall in September was higher than average, which helped to balance the final maturation. The harvest began in the first week of September, and the grapes presented very balanced levels of sugar, acidity and phenolic compounds.

VINIFICATION

On arrival at the winery of Casa Ferreirinha in Vila Real, the grapes were destemmed and softly crushed. This was followed by cold stabilisation. The must was fermented in stainless steel vats at a controlled temperature between 16-18°C for around 20 days. The wines selected for the Planalto Douro Branco were kept separately according to variety at low temperatures. After several tests and following a strict selection, the final blend was prepared and finally bottled after a light clarification and stabilisation.

TASTING NOTES

Bright lemon in colour. On the nose, intense floral aromas stand out, as well as citrus fruits, tropical fruits, white stone fruits and light asparagus aromas. It has lively acidity which is well integrated on the palate. The finish is elegant and harmonious.



VINTAGE INFORMATION

Vintage	2015
Region	Douro
Grape Varieties	25% Viosinho 20% Malvasia Fina 15% Arinto/Pedernã 15% Códrega 15% Gouveio (Verdelho) 5% Moscatel 5% Rabigato
Winemaker	Luís Sottomayor
Closure	Cork
ABV	13%
Residual Sugar	2g/L
Acidity	4.9g/L
Wine pH	3.21
Bottle Sizes	75cl