CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.

CASA FERREIRINHA

BRAND IDENTITY

• Casa Ferreirinha is a brand specialised in producing top quality Douro DOC wines. This brand, in its very name, pays direct tribute to Dona Antónia Adelaide Ferreira. A singular figure in the development of the Douro Vinhateiro in the nineteenth century, her intelligence and kindness won the admiration of her Douro contemporaries, who affectionately called her “Ferreirinha”.

• A profound knowledge of the Douro region, the ability to grow and source the best grapes available, expertise to select the most appropriate oenological methods have been producing these wines for over twenty years to guarantee Casa Ferreirinha an exceptional portfolio. A true biography of the Douro, from the youthful Esteva to Vinha Grande and the classic maturity most celebrated in a Portuguese wine.

• Created in 1952 - and since then only released in years of truly exceptional harvest - Casa Ferreirinha’s Barca-Velha is recognised by connoisseurs as the true icon, not only of the Douro but Portugal in general.

• In 2011, as a tribute to Dona Antónia to mark the bicentennial of her birth, Casa Ferreirinha launched AAF - Antónia Adelaide Ferreira, a wine that reflects the true complexity and richness of Douro wines.

• Casa Ferreirinha’s experienced oenological team has only ever known three leaders in over 60 years. All three have worked together and shared their expertise, they are: the legendary Fernando Nicolau de Almeida, José Maria Soares Franco, and since 2007, Luís Sottomayor.

• Quinta da Leda, the brightest jewel in the Casa Ferreirinha portfolio, sets a whole new oenological challenge for the Douro region, with the most modern systems of cultivation and vinification. Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca and Tinto Cão are the main grape varieties planted over approximately 170 hectares.

• At Quinta da Leda, experience and science have identified 30 hectares that require special treatment, so throughout the year, there is a dedicated team of 18 people who work exclusively on these vines with the most precise viticultural techniques available.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

SUPREME DOURO

Casa Ferreirinha is a reference point for Douro wines. It has built this reputation as an asset of A.A. FERREIRA, one of the historic Port houses also renowned for Douro DOC wines, whose history can be traced as far back as 1751. Thanks to the ingenuity of Dona Antónia Adelaide Ferreira, the company grew in both size and reputation. Presenting a rich and diverse selection, the portfolio boasts the legendary Barca-Velha, includes other gems such as Reserva Especial, Quinta da Leda or Callabriga and is underpinned by the well-known volume wines such as Vinha Grande, Papa Figos and Esteva.

Casa Ferreirinha has been owned by Sogrape since 1987 when the company acquired the entire share capital of A. A. Ferreira. Since the change of ownership, Casa Ferreirinha has seen the values on which it was built and consolidated throughout its history fully respected, while also benefiting, from significant investments in technology. In particular the modernisation of the prestigious and beautiful Quinta da Leda, has helped to reinforce the perception of the brand as synonymous with Douro wines of the highest quality.

In fact, situated in the east region of the Douro, Quinta da Leda is one of the brightest jewels in the Ferreira portfolio and has enabled Casa Ferreirinha to create wines of great complexity and structure, with ageing potential but full of freshness and vigour. It is here, that the excellence of Douro DOC wines is confirmed and here that reputations are made.

A DREAM COME TRUE

When discussing the success of Casa Ferreirinha, it is important to touch on the dream of oenologist, Fernando Nicolau de Almeida. He joined FERREIRA in 1929, and since the 1940s, worked tirelessly to produce a Douro red wine with the same philosophy of quality and care dedicated to a Vintage Port.

Under the name Barca-Velha, this dream became a reality in 1952 when nobody else was thinking about making great red wines in the Alto Douro. As Ana Sofia Fonseca, author of “Barca-Velha, Histórias de um Vinho”, wrote, we are in the presence of a rare red wine that is a consequence of “a tangle of events and notable figures”.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

Fernando Nicolau de Almeida

The production of Barca-Velha, which was to become the icon of Casa Ferreirinha as well as Portugal, represents an ambitious lesson in oenology, given the innovation of the methods used by master Fernando Nicolau de Almeida and his team. Together, they had to overcome technical difficulties concerning the balance of maturity/natural acidity in the Port wine grape varieties as well as the control of fermentation, particularly the temperature, to ensure the desired superior quality.

The Casa Ferreirinha oenological team solved the problem of maturity with the selection of grapes from different altitudes within the Douro Superior, which varied depending on the vintage, to achieve the desired acidity. On the issue of fermentation control, the solution was to adapt the technology imported from France by remounting pumps inside vats, to obtain the desired extraction.

Temperature control was achieved through the use of ice, which was transported (imagine that!) from Matosinhos to Pocinho in trucks, to ensure that alcoholic fermentation remain between 28 and 30˚C.

The growth of Casa Ferreirinha is quite simply a lesson in oenology and it is this that has determined the evolution of these wines to become a benchmark for quality Douro wines. This evolution was enriched by the purchase, in 1979, of Quinta da Leda. Plantings at Quinta da Leda came on stream in the mid-80's to produce grapes that allowed for the increase and improvement in the production of wines from this great brand.

And if the company story does not have enough high points, the construction, at Quinta da Leda, of a state-of-the-art winery in 2001 takes this story to a different level. This is the winery that has allowed the Casa Ferreirinha oenological team, today headed by Luís Sottomayor, to preserve the values of innovation and quality promoted by the brand since its foundation.

All these things give Casa Ferreirinha a history full of passion and emotions. Casa Ferreirinha has become more than just a story and has attractive a faithful following.

WINEinMODERATION.eu
Be responsible. Drink in moderation.

DONA ANTÓNIA: A DEEP LOVE FOR THE DOURO

Two centuries after the birth of Dona Antónia Adelaide Ferreira (1811-1896), affectionately nicknamed "Ferreirinha" by her countrymen, keeping alive the memory of this singular figure in the history of the Douro Vinhateiro, is to provide a fitting tribute to a woman who became a symbol, not only of entrepreneurship and Douro viticulture, but also as a shining example of selflessness and generosity towards the less fortunate.

The story in the newspaper "O Primeiro de Janeiro" about the funeral of "Ferreirinha" is emotional and eloquent: during the four kilometer journey of the funeral procession from Quinta da Nogueira and Régua Church, 300,000 Douro inhabitants flanked the road and knelt as the remains of the "saint" and "mother of the poor", as Dona Antónia Adelaide Ferreira was also known, went by.

Dona Antónia died on 26 March 1896, in her 85th year. She had led an intense life dedicated to serving the cause of the Douro Vinhateiro and its inhabitants, especially the poor and disadvantaged. She was undoubtedly one of the most striking personalities in the history of one of the first and most important wine-making regions in the world.

This petite, but also vibrant and bold woman became a rare symbol of entrepreneurship and is now remembered as an example of tenacity in the fight against poverty and tragedy that befell the Douro region as a result of the phylloxera plague, destroying large vineyards and ruining the lives of many farmers and their families. In this scene of desolation, Ferreirinha was able to respond with firmness

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

in the fight against the grapevine disease, by researching of the most advanced wine production methods, through new and large plantations of vines and by parcels of land and wines purchased from fearful and impovrished owners.

Heir to a wealthy family from the Douro with an important business interest in the cultivation of vineyards and the production of Port wine, Dona Antónia saw fit, at the age of 33 and recently widowed, to assume the leadership of the family business and try to develop what would become the Casa FERREIRA. This mission she fulfilled with rare brilliance, revealing an extraordinary vocation as a businesswoman.

But Dona Antónia was not limited to managing the family wealth. Instead, she invested so passionately and fearlessly in the Douro region she so loved so much with few guarantees or state support. Ferreirinha was said to be generous with the poor and the weak, but haughty and stand offish with the rich and powerful; and was as natural in a modest worker's home as she was in the Royal Palace. All these attributes, joined together with the reputation for fine wines, acknowledged and awarded at the most prestigious international exhibitions, all contributed to this mythical aura acquired by this woman, unique in the business world and in the Douro region.

STORY OF A SHIPWRECK

THE "MIRACLE" OF FLOATING

It is in the year 1861 when tragedy faced Dona Antónia in the waters of the Douro, a river that Ferreirinha so adored. Having departed by boat from one of their farms in the company of her second husband, Francisco Torres, and a group of friends including Baron Forrester, owner of the Port house of Offley, Dona Antónia faced death when the ship sank when passing through the treacherous Cachão da Valeira.

As the story goes, Dona Antónia was saved because her skirts formed a kind of balloon that kept her afloat until the time it took for help to arrive. The same fate did not save the cook, Gertrudes, one of Torres' servants, or Baron Forrester, who sank and was never to be found. It is claimed that he sank without trace because he always carried a special belt with a large amount of gold coins.

Dona Antónia thus lost a very special friend and the Douro saw a man truly passionate about the region disappear. His cartography is still unique today, and his legacy as one of the major drivers of the international promotion of the Offley brand and of Port wine in general.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Be responsible. Drink in moderation.

A FAMILY BUSINESS CULTURE

Dona Antónia's social conscience went far beyond the support provided to families of workers she employed on her land and in her wineries. This is reflected in her investments in the construction of kilometres of roads and railroads in the region, which provided employment to over a thousand workers, or in her contributions to the building of hospitals in Peso da Régua, Vila Real, Moncorvo and Lamego, as well as providing aid to Misericóridia in Oporto and many other charities. She lived her life according to a principled maxim: "Each in their own country must do all that is for the good of humanity".

A successful woman in a world dominated by men, Dona Antónia developed, as very few have, strong values for this family business. She developed a company culture - founded on ethics, respect and solidarity – promoting, as best she could, closer relations between wine production and commercial activities. She combined the importance of tradition and technical innovation in viticulture and wine production and by making the quality of wines the the driving force behind this company.

When she died in 1896, she left a considerable fortune and more than two dozen well known farms in the Douro - a set of physical assets. She also left a set of values that have been preserved by her heirs through the creation, in 1898, the Agricultural and Commercial Society of Port Wines A.A Ferreira. This company would be a pioneer in the production of table wines from Douro DOC, such as the legendary Casa Ferreirinha Barca-Velha (1952). So when Sogrape, at the time directed by Fernando Guedes, acquired the company nearly a century later in 1987, it made a point of keeping intact the cultural values of the company to enhance the pride within the company's soul to conquer the market with products of excellence.

But the great legacy of Dona Antónia far surpassed the fabulous fortune that she left. She left, above all, a myth and reputation as the symbol of strength in the Douro, mourned by the needy, as the defender of values of integrity and ethics that belonged to a businesswoman whom the powerful also respected.

To sustain the memory of this symbol of tenacity and kindness, Sogrape and the descendants of the Ferreira family created the Dona Antónia Award in 1989, a prize that annually distinguishes Portuguese women who represents the entrepreneurial spirit through her organisational and business management practices so revered by Ferreirinha.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

ALWAYS IN DEFENCE OF THE FAMILY

THE TROUBLED ESCAPE TO LONDON

Dona Antónia had always shown a rare ability to gather up all assets inherited from the family, specifically via the death of her father and husband. Through her management, she facilitated the strengthening of the family property and the consolidation of a fabulous fortune. It is no wonder then, that Ferreirinha and her daughter, Maria da Assunção, then only 11 years old, represented in 1853, valuable prospects.

And it was precisely the improper and unacceptable attitude of a suitor who tried to force the marriage of her daughter that ended up dictating one of the most unusual, mysterious and even dramatic episodes in the life of Dona Antónia. Things became so difficult that she even had to leave the country.

The chronicles of the time affirm that Dona Antónia refused the request for her daughter's hand. Marshall Duke of Saldanha, João Carlos Gregório Vicente Francisco de Saldanha de Oliveira e Daun, approached Dona Antónia Antónia Antónia for her daughter, Maria da Assunção, to marry his son. There were many friends and acquaintances who interceded in favour of this marriage, but Dona Antónia remained firm in the belief that her daughter was still too young and advised the Marshall to wait a few more years to make the proposal.

The pressure never eased and on 25 August 1854, something took place that forced a series of dramatic events. According to Dona Antónia's supporters, the son of the Duke of Saldanha, João Carlos Saldanha de Oliveira e Daun, and the head of a delegation that included Maria de Assunção's own brother, Bernardo António Ferreira (who was promised a commendation for his support), burst through Quinta de Travassos, Douro, at two o'clock in the morning, accompanied by a band of armed criminals, to try to abduct the girl, who was thought to be there with her mother.

The mission failed because Maria da Assunção was then in Régua with her mother, which enabled them both to escape, first to Lamego to a friend's house, and then to London. Because of the continuing persistence of the Duke, on the 5th of September, they had to escape, disguised as peasants, via Galicia, eventually embarking in Vigo, on September 20th, to London. They left Portugal in the company of her friend and steward, Francisco José da Silva Torres, who eventually became Dona Antónia's second husband.

Whilst in Vigo, Dona Antónia decided to blow the lid off the scandal and publish her version of events to challenge the newspaper that had originally published the story. This caused a huge stir and enforced the criminal conviction of the director of the Períodico dos Pobres in Oporto for not having proved the involvement of the Duke of Saldanha in the kidnap attempt.

In any event, Dona Antónia only returned from London after the son of Marshall Saldanha married the daughter of Count Bolhão and when she herself married for the second time the former administrator, José Francisco Torres da Silva. This strength of character is perceived as revealing her ability to confront the power and the powerful, but also to reaffirm her focus on the administration of her family's interests.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

DOURO STRENGTH

The Douro region, where Port wines and the excellent DOC wines of Casa Ferreirinha are produced, has been one of the first and most important demarcated wine regions of the world since 1756.

The origins of vine cultivation in the Douro region are lost in the dust of time, but were known to increase significantly during the Roman occupation. The development of viticulture in the Douro Valley started in the twelfth century, following Portugal's independence. The first exports to France date back to the thirteenth century. Nevertheless, it was not until the seventeenth century that the first reference to "Port wine" appears in the history of the Douro.

The Douro Demarcated Region is located in the northeast corner of the Portugal and extends through the Douro River valley. The region is bordered by mountain systems to the north, west and south and the Spanish border to the east. It extends over 250,000 hectares, of which only about 18.3% are occupied by vineyards, which occupy an area of approximately 48,000 hectares, shared between around 40,000 wine growers. Smallholdings are predominant and this region is largely dependent on viticulture, with a tradition of olive oil and almond production. In areas bordering the west, cherry cultivation is relatively widespread, and to the south, the highest areas are often intensively cultivated with apples.

In climatic terms, the mountain ranges to the west and the strong influence of the river system means that micro-climates exist where the influence of the Atlantic is an important factor. Generally, the winters have below average rainfall and the summers are hot and dry. The region is characterised by dryness and seasonal distribution of rainfall is concentrated in the late autumn and early winter, with a second peak in March or April.

The Douro Demarcated Region is divided into three sub-regions dictated by the climatic variations: Baixo Corgo (western sub-region); Cima Corgo (central sub-region) and Douro Superior (eastern sub-region, which to the east borders Spain).

The dominant grape varieties in the region are mainly red with a higher incidence of Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão and Tinta Amarela. But the great diversity of existing varieties in the Douro confirms the strength of the region and indicates its suitability for the cultivation of grapes vines.

WINEinMODERATION.eu
Art de Vivre
Be responsible. Drink in moderation.

In the nine quintas (farms) belonging to Sogrape, located throughout the region from the Cima Corgo to the Douro Superior, the grape varieties that occupy most of the 400 hectares planted by the company are, reds: Tinta Amarela; Tinta Barroca; Tinta Roriz; Touriga Franca; Touriga Nacional; Tinto Cão and whites: Malvasia Fina; Viosinho; Donzelinho and Gouveio. For the new plantings, however, it was decided to opt for a smaller number of red varieties that were chosen for their particular characteristics, such as Touriga Nacional, Touriga Franca, a specific clone of Tinta Roriz called Pé de Perdiz, Sousão, Alicante Bouschet, Donzelinho, Tinta Francisca and Touriga Brasileira . In the whites, new plantings comprise of Viosinho, Arinto and Códega do Larinho.

VINEYARDS

QUINTA DA LEDA: A NEW STANDARD OF WINEMAKING

The story of Quinta da Leda (set to become the brightest jewel in the Casa Ferreirinha portfolio) began by accident, in 1979, when its landowner came to Vila Nova Gaia with a sales proposal. Knowing that there were wine companies interested in Douro Superior properties, he went to Ferreira thinking that he was contacting another producer which had now closed business in the subregion, thus leaving the coast clear. After surveying the property, Ferreira decided to go ahead with the purchase and planted vines on land that was initially intended for the production of rye. In the beginning, there were only 20 hectares of vines and all of its production went into Port, Barca--Velha and Vinha Grande.

The oldest vineyards are around 30 years old, but today there are almost 170 hectares available to Casa Ferreirinha which are dedicated to Douro DOC wines of great complexity and structure, with good ageing potential but also full of freshness and vigour. It is here, that the excellence of Douro DOC wines is confirmed and here that reputations are made.

The Quinta da Leda sets the benchmark for oenology in the region and possesses the most modern systems for viticulture and vinification in the Douro. In its vineyards, where the Guyot training system is favoured because it suits this very hot region and its scarce water resources, you will find mainly Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca and Tinto Cão.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Be responsible. Drink in moderation.

A WORK OF SELECTION - THE REBIRTH OF TOURIGA NACIONAL

At a time when the grape variety Touriga Nacional was at risk due to low productivity in 1987/8, 197 clones were planted in the Quinta da Leda, using root 1103-P to study its genetic variability. The work developed here, in a south facing vineyard, 181 metres above sea level, was crucial in discovering the clones with the best yields, thus helping to relaunch what is now the most popular grape variety in Portugal.

In the Quinta do Grilo, which occupies an area of 1.12 hectares, all clones were weighed, for over 10 years, in order to assess production in terms of volume and, at the same time, micro-vinifications were made in the wineries in order to analyse the quality of the resulting wines.

THE WINE CELLAR

The winery at Quinta da Leda, which received its first harvest in 2001, is state-of-the-art in that it uses an approach that facilitates the oenologist's contact with the wine. The winery consists of several sections that are interlinked vertically and give priority to the grapes on the upper plane by using gravity to handle the grapes, which ensures a more natural flow that impacts wine quality.

In technical terms, the winery has the capacity to vinify 400 tonnes and currently has two hoppers (with destemmer-crushers), 21 fermentation vats with temperature control and automatic pumping over, a robotic treader and an apparatus for delestage, 8 robotic *lagares* with different capacities, a pneumatic press and one with plates, and 27 storage tanks.

"Here, the grapes can have all the time in the world." *Luís Sottomayor*

Driven by premium wine production and facilitated by a 2 tonne mash-vat that had occupied a corner of the winery in 2007, the oenology team created a special conveyor belt that incorporated a grain tank to give them direct access. "It's the dream of every oenologist," says Luís Sottomayor of the six five-tonne conical tanks with temperature control. "The advantage", says the oenologist, "is that its small size allows for a careful separation, true precision work, and maximizes the work that goes into bringing the grapes to the cellar." Concludes Sottomayor: "It's an experimental zone in which we can move, see and even feel the wine". With a robotic treader adapted to the vats, manual pumping or delestage, here technology leaves no opportunity to produce anything but great wines.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

THE APIARY WALL

At Quinta da Leda, on the bottom half of the southern slope of a spur that develops in the east-west direction and is surrounded by a meander of the Ribeira de Aguiar, stands an Apiary Wall. This construction is now an important part of the landscape and has the primary function of guarding the bees.

There are several factors which influence bee-keeping practices such as: proximity to water; location on the lower third of slopes, and good sun exposure. This is the location of the Apiary Wall, an imposing shale building from the Middle Ages in Quinta da Leda is now a true landmark of the region of Coa.

Also constructed as a defence against bears, it has an average height of 1.85m and as it is located on a very steep slope, another important function was to protect the hives against wind.

THE OENOLOGIST

KNOWLEDGE AND PASSION

Luís Sottomayor is the oenologist who, today, is acknowledged as a true guardian of the rich historical legacy of Ferreira and Casa Ferreirinha. In his role he bears enormous responsibility for continuing the great work that has made this house one of the benchmarks for Port wine and for the Douro Vinhateiro, as well as the innovation that produces Douro DOC wines that have become true icons of both the region and country.

WINEinMODERATION.eu
Be responsible. Drink in moderation.

The pupil of Fernando Nicolau de Almeida, Luís Sottomayor learned that oenology is, above all, a world of passion, art and true dedication, inextricably linked with technical and scientific knowledge.

Establishing ambitious goals for the Douro that are worthy of its predecessors, the oenologist is the guarantor of the continuity of the excellent Douro DOC wines from Casa Ferreirinha.

In fact in 1989, when he joined the oenological team, led by Master Fernando Nicolau de Almeida, Luís Sottomayor knew it was the right house to be a part of in order to produce the best wines of Oporto and the Douro. Today, with his skills acknowledged and having proven the quality of work, he directs the oenological team for all Sogrape's brands of Port and Douro wines, a responsibility he assumed in January 2007.

Creator of the latest releases from Casa Ferreirinha, Luís Sottomayor takes enormous pride in having the opportunity to continue this unique history in the wine world. He is keen to recognize and praise the boldness and creativity of those who, without the help of modern technology, aimed at producing excellent wines to defy time.

Born in Moreira da Maia, a married father of three children, Luís Sottomayor has an extensive academic record which includes courses in oenology from the University of Dijon in Burgundy, and Charles Sturt University in Australia, in addition to a postgraduate oenology course at the School of Biotechnology of the Catholic University of Oporto.

Arguing that the secret of great wines is a consequence of the passion of those who write its history in the vineyards and cellars, Luís likes to emphasise the effort that is made by Sogrape to preserve and enhance the heritage that comes with large and prestigious brands. The company always strives to respect the value of tradition and combine it with innovation and future consumer trends yet to emerge.

ORIGINAL
LEGACY
WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

BRANDS

Casa Ferreirinha and its wines are, on the one hand timeless, whilst on the other moves with the times and improves with every passing year. Innovation married with tradition, as well as years of local Douro knowledge in conjunction with the best oenological methods, are the guarantee of exceptional wines such as Barca-Velha and Reserva Especial. But the story continues with the new releases AAF - Antónia Adelaide Ferreira, Quinta da Leda and Callabriga, and extends to the more youthful of Vinha Grande, Papa Figos or Esteva. All of them epitomises the best the Douro has to offer to suit many of life's different occasions.

Barca-Velha

Its secret lies in the fulfilment of the dream to produce great wines from the Douro using the same philosophy behind Port wine production. The dream began to materialise in 1952 and has now become a symbol that is synonymous with exceptional quality and expertise. Barca-Velha is acknowledged by many as the true icon of the wines of Douro and Portugal.

Produced only in years of truly exceptional harvests, the day one opens a Barca-Velha is a day of celebration. It is a wine to be enjoyed with very special company. And over time...

RESERVA ESPECIAL

Created in 1960, the charisma and maturity of this wine offer the right match for unique occasions. It is only bottled in exceptional vintages, so it is always a reliable, premium choice. It allows one to savour the best the Douro has to offer. No wine does this better and that is why we call it Special.

AAF – ANTÓNIA ADELAIDE FERREIRA

In 2011, the 200th anniversary of the birth of Dona Antónia was celebrated, and Casa Ferreirinha paid her homage with a wine from the 2008 vintage. This special wine was made from grapes sourced from the entire region and has the ability to evolve and develop further in bottle. A real homage to the Douro and one of its most famous character!

ORIGINAL
LEGACY
WINES
SOGRAPE

WINEinMODERATION.eu
Be responsible. Drink in moderation.

AAF - ANTÓNIA ADELAIDE FERREIRA WHITE

Launched in 2015, this is a wine with great personality that shows a bright golden colour with greenish tinges, and a subtle, but yet very complex and harmonious aroma with prominent white and tropical fruits. With well integrated high quality oak, great volume and lively acidity, this wine is a great tribute to the uniqueness of Antónia Adelaide Ferreira.

QUINTA DA LEDA

This wine was created in 1995 as a single varietal Touriga Nacional. However, the 1997 vintage, when it was bottled two years later came to market in 2000, precisely to celebrate the new millennium.

It honours the vineyards in which it was conceived and lends a new dimension to the wines of the Douro Superior. It is here, that the excellence of Douro DOC wines is confirmed and here that reputations are made. Quinta da Leda assumes the mantle of excellence for a contemporary wine that is ready to be tasted, but has an excellent ageing ability.

CALLABRIGA

In 1995, a wine with a contemporary profile was launched. It is intense and elegant, dominated by obvious ripe fruits and distinct oak characters. It surprises with its approachable style, reflecting the increasing versatility and timelessness of the Douro wines. Its rich colour and expression of the distinct Douro character give it flair and make it worth seeking out for that special moment.

VINHA GRANDE TINTO

It is a classic and intense wine, typically Portuguese, which started production back to 1960. It offers a well-defined character to reflect the richness and quality of its origins. Hence the aroma is dominated by ripe fruit, floral notes and spices that show the complexity of its making.

ORIGINAL
LEGACY
WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

VINHA GRANDE BRANCO

It is the first white wine from Casa Ferreirinha, launched in 2005. Groundbreaking and intense, it reveals an elegance and aromatic richness that guarantee it a place in our memory. It is a great white wine that is a revelation not to be missed.

VINHA GRANDE ROSÉ

One of the most recent additions to the Casa Ferreirinha range, Vinha Grande Rosé combines aromatic intensity and fine acidity to offer an extraordinary elegance. Created in 2012, Vinha Grande Rosé demonstrates the Douro's region great potential for producing top-quality rosés.

Papa Figos

The newest member of Casa Ferreirinha, launched in 2012, was conceived in 2010, a vintage of outstanding quality! Papa Figos is a golden oriole, a bird that appears in Ribeira de Aguiar in Spring and gives its name to this wine that reflects the fine balance between structure and acidity, elegance and harmony.

PLANALTO

Despite having a longer history (Planalto was created in 1962), its integration into the Casa Ferreirinha portfolio only happened in 2011. It is a wine that has evident freshness and youth combined with the ability to age in bottle. Planalto will develop with time, changing in character but no loss in quality.

ORIGINAL LEGACY WINES
SOGRAPE

WINEinMODERATION.eu
Be responsible. Drink in moderation.

ESTEVA

Until 1984, there were no Douro wines made for everyday consumption. Since then, Esteva has been made in every vintage except 1993 and 2004. From the outset it was a wine made from grapes grown in upland areas to preserve acidity and so as to be not to be too structured or concentrated. It is an important member of the Casa Ferreirinha portfolio and evokes elegance with a touch of romanticism that lives up to the name of the wine, Esteva - an aromatic shrub that grows in the best vineyard areas of the Douro.

ORIGINAL
LEGACY
WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.

MODERATION AND RESPONSIBILITY

How to drink, serve and store wine in the best conditions?

The answer to the first question is simple: the best way to drink wine is always, always, with moderation and responsibility. Therefore, Casa Ferreirinha is proud to be part of Sogrape, a member of the European project called “Wine in Moderation”, and is a founder member of the National Forum of Alcohol and Health, an organisation that aims to strengthen, at a national level, the policies to minimise the damage caused by the harmful consumption of alcohol.

In addition to the inclusion of the clear message “Be responsible. Drink with moderation” and the “Wine in Moderation” logo on all communications with the consumers of Ferreira, Sogrape publishes and distributes a small brochure entitled, “For a Healthy Consumption of Wine” in which it explains the main objectives of the project “Wine in Moderation by Sogrape” and offers advice and guidance for responsible drinking.

Bearing in mind that the consumption of wine should be done sparingly and responsibly, it is also important to demystify some of the wine secrets that will allow us to derive maximum pleasure when we drink wine, like which is the best choice of food to accompany the wine, mastering the art of serving wine, which glass and at the what temperature, and explain the best conditions for cellaring wines.

To derive maximum pleasure from the consumption of wine, one should begin by understanding it. And to understand the wines of Casa Ferreirinha, one must sample the enticing ranges of their existing brands, starting with the legendary Barca-Velha.

SERVE OR CELLAR?

Serving a wine properly requires knowledge and respect for the somewhat complex rules. These rules are complex given the diversity of wines available and when serve them, which is further complicated by the myriad of options with regard to the choice of glasses, temperature and the ideal accompaniments for each wine. The same applies, incidentally, to the options for cellaring, totally dependent on the specific characteristics of each wine and the ability to age in the bottle.

For all these reasons, it is important to seek advice to ensure maximum enjoyment. For the wines of Casa Ferreirinha, with all their complexity and history, careful reading of the wine fact sheet is essential.

In the case of Casa Ferreirinha, you can find these fact sheets by consulting the brand portfolio at www.sogrape.pt and access advice on how to serve or save these treasures.

For more information, please contact:
Inês Vaz – +351 227 850 300
Ines.vaz@sogrape.pt
www.sograpevinhos.com

ORIGINAL
LEGACY
WINES
SOGRAPE

WINEinMODERATION.eu
Art de Vivre

Be responsible. Drink in moderation.