

CASA FERREIRINHA BARCA VELHA

Touriga Franca, Touriga Nacional, Tinta Roriz and Tinto Cão. Deep ruby hue and an intense, complex bouquet of well-ripened red fruit, spices such as pepper and clove, and hints of balsamic cedar, resin and tobacco box. Notes of asparagus and artichokes and aromas of high-quality oak mingle in perfect harmony. Its palate is full-bodied, with lively balanced acidity, intense tannins and notes of fresh red fruits, pepper, clove and ginger. It has an extraordinarily long, graceful and harmonious finish.

Barca Velha, since its creation in 1952, is the most celebrated Portuguese wine. It is only declared in exceptional years (2008 was the 18th vintage), and is the foundation upon which Casa Ferreirinha has built its reputation. Grapes were selected from Quinta da Leda and the higher zones of the Douro Superior. After soft crushing and full destemming, the grapes were passed into stainless steel tanks and epoxy lined granite "lagares" for cold maceration where intense pumping-over and robot-operated pigeages were carried out at controlled temps. A long post-fermentation maceration process followed, in order to obtain full aromatic and polyphenolic extraction. After maceration, wines were aged for 18 months in new French oak casks. The final blend was selected after a rigorous process of multiple tastings and analyses, which is the true 'secret' of Barca Velha. In order to preserve its supreme quality, Barca Velha is bottled with no prior treatment and therefore naturally develops a deposit.

Ferreira was founded in 1751. For more than 250 years, Ferreira has been synonymous with high-quality Portuguese ports and known around the world as "the Portuguese brand." Ferreirinha was the nickname of Dona Antónia Adelaide Ferreira, the popular head of the Ferreira port house in the early 19th century. Casa Ferreirinha was begun with the purpose of producing high-quality table wines from the Douro Region. Casa Ferreirinha is the oldest producer of quality table wines in the Douro, & one of the main standard-bearers for the region throughout the world. Decidedly "old world" in style, the wines show the terroir of the Douro, ripe fruit with good structure and long aging potential. These are from the same vineyards and grape varieties that Port comes from so naturally these are big, flavorful wines. Considered the greatest wine from Portugal and the Douro has become known as the finest red wine producing region in the country. Because of what Ferreira started, other producers have followed and table wine is now almost 50% of the wine produced in the Douro.



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Tasting Note:

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Touriga Franca, Touriga Nacional, Tinta Roriz & Tinto Cão. Aromas of ripe red fruit, pepper, clove, cedar, resin & tobacco box; flavors of fresh red fruits, pepper, clove & ginger; full bodied with balanced acidity; long, graceful & harmonious finish.

Shelf Talker:

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