CASA FERREIRINHA



Casa Ferreirinha Reserva Especial Red 2017

TYPE | Still Wine

COLOUR | Red

CLASSIFICATION | DOC Douro

REGION | Douro

COUNTRY | Portugal

BOTTLING DATE | 2019-05-29

BOTTLES PRODUCED | 18052

BOTTLER | Sogrape Vinhos, S.A., Avintes, Portugal

CAPACITIES | 750 mL, 1500 mL

TECHNICAL DETAILS

Alcohol | 14 %vol. ±0.5

Total sugars | 1 g/L ±0.5

Total sulphur dioxide | 100 mg/L ±20

Total acidity (tartaric acid) | 5.5 g/L ±0.5

pH | 3.5 ±0.1

NUTRITIONAL INFORMATION
(TYPICAL VALUES FOR 100 mL)

Alcohol | 11 g/100mL

Sugars | 0.1 g/100mL

Calories | 343 kJ/82 kcal

Suitable for vegetarians | Yes

Suitable for vegan | Yes

ALLERGENS | Contains sulfites.

PRODUCT DESCRIPTION

Reserva Especial is one of the great icons of Douro red wine. Classical in profile, complex and rich, it conveys a remarkable sense of character and maturity—qualities that few wines are able to achieve. The 2017 vintage marks the 19th release of this wine, first created by Casa Ferreirinha in 1960, further reinforcing its history and prestige.

TASTING NOTE – LAST TASTED 2026

Deep ruby in colour. The nose shows excellent intensity and complexity, with ripe red and black fruit, notes of cocoa and chocolate, truffle and sous-bois, subtle spices such as pepper and clove, a stony character, and very well-integrated oak. On the palate, it offers excellent volume, firm, high-quality tannins, well-integrated acidity, and pronounced black fruit and spice, leading to an exceptionally long and powerful finish.

HARVEST YEAR

Hot and dry vintage year, with temperatures around 5°C above the long-term average and less than half of the usual rainfall. These conditions limited soil water availability and affected the ripening period, accelerating the vine cycle and demanding the utmost attention from the teams. Harvest ultimately proved to be one of the earliest on record, starting on the 7th of August for white grapes and on 22nd for red grapes.

SUSTAINABLE VITICULTURE | Yes

TYPE OF SOIL | Schist.

WINEMAKER | Luís Sottomayor.

GRAPE VARIETY

Touriga Francesa (48%); Touriga Nacional (35%); Sousão (7%); Tinta Roriz (5%); Tinto Cão (5%).

INTEGRATED PRODUCTION METHOD

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

WINEMAKING

Vinified at Quinta da Leda from estate and neighbouring high-altitude vineyards in the Douro Superior. After destemming and gentle crushing, fermentation takes place in stainless steel vats. A long, temperature-controlled maceration ensures optimal extraction, enhancing the wine's colour, aromatic complexity, flavour and ageing potential.

MATURATION

Matured in French oak barrels for around 18 months (75% new, 25% second-use). The final blend is crafted through rigorous selection of the best wines, based on extensive tastings and analyses of the different lots and barrels throughout the ageing period. To preserve its highest quality, the wine undergoes only a light filtration before bottling.

STORE

Bottle in a horizontal position. Although ready to consume, it has a long ageing potential and evolves positively in the bottle. Optimal drinking time from 8-10 years after the harvest date (on the label).

SERVE

Decant at least 1-2 hours before serving to breathe and separate sediment (after keeping bottle upright for 24 hours). Recommended temperature: 16°C to 18°C. Drink within 24 hours of opening.

ENJOY

Ideal with cheeses, red meat and game dishes.

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WINE in MODERATION
CHOOSE | SHARE | CARE
BE RESPONSIBLE. DRINK IN MODERATION.

Reciclo sempre
Produção Integrada
PART OF SOGRAPE

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.