

Casa Ferreirinha

BARCA VELHA

Red 2000

Douro DOC | Portugal



The Wine

Barca Velha is the epitome, the unquestionable symbol of the highest quality of Douro wines. Classical, intense, complex, elegant and rich, adjectives are scarce to describe what has been, since its creation in 1952, the most celebrated Portuguese wine. Barca Velha is the basis on which was built the reputation of Casa Ferreirinha, the specialist brand with the greatest quality tradition in the Douro and one of its most renowned world-wide standard bearers. Barca Velha is made only in truly exceptional years (16 in all, including 2000).

Tasting Notes

Barca Velha 2000 has an intense ruby hue and a greatly exuberant and complex bouquet, with a strong presence of well-ripe red fruits such as plum and raspberry, and a fine spice component, especially nut, clove and cinnamon. Balmy aromas can also be detected, as well as tobacco and mint ones, all harmoniously combined with excellent-quality wood. In the mouth it shows excellent structure and balance, a fine acidity and firm tannins of great quality. Tertiary aromas from ageing in the bottle can already be detected, and they are well combined with primary fruity aromas and secondary ones from fermentation, all contributing to a long and harmonious finish.

Serving Suggestions

A mysterious wine, full of emotions, Barca Velha calls for the selection of a discreet and sophisticated environment, as well as for a special choice of the company in which this revealing ritual will be shared. The enjoyment of a Barca Velha requires careful preparation in accordance with the moment's demands. Ideally the bottle should be placed upright overnight and opened 2 to 3 hours before serving. After so many years in the bottle the wine should be carefully decanted in order to separate its natural deposit. Thereafter, it should be enjoyed leisurely, accompanying special meat or game dishes and even some refined and tasty cheeses. Ideally, it should be served at between 17- 18°C.

Varieties

Since its creation Barca Velha has been made from grapes selected at different altitudes at Douro Superior. The varieties chosen are Touriga Franca, Touriga Nacional, Tinta Roriz and Tinta Cão, all from Quinta da Leda and other vineyards at higher altitudes, which makes it possible to obtain a natural balance and maintain the style and quality selection that decades ago gave rise to this unique wine.

Winemaking

Originally made by Casa Ferreirinha at the Meão winery in Douro Superior Barca Velha is currently made at the Quinta da Leda winery, which is equipped with state-of-the-art vinification systems. For this harvest's blend grapes from Quinta da Leda, which predominate, and from high areas of the Douro Superior sub-region were selected. The grapes were vinified by variety or by lots selected at the vineyard and/or on arrival at the winery. After soft crushing and full stalk-removal, the grapes were moved to stainless steel vats and/or robot-operated presses, where maceration and alcoholic fermentation took place. During this period intense pumping-over and robot-driven pigeages were carried out with automatically controlled temperature. A long maceration was performed in order to obtain the required aromatic and polyphenolic extraction. The purpose of this technology is to ensure that the quality components of the very ripe grapes are softly passed on to the wine. Finally, and at the moment required by each variety/blend, the wine was stored and the masses pressed, with the wine resulting from pressings kept apart from the remaining yield.

Ageing and Storage

The wines that at this stage were potentially Barca Velha-class were taken to Vila Nova de Gaia immediately after the end of maceration and there, after the final macerations, underwent maturation for about a year to a year and a half (depending on blend and variety) in 225-litre French oak wood hogsheads. The final blend was prepared from a continuous selection of the best wines, the result of the numerous tastings and analyses carried out during this period on the different blends and barrels. In this strict organoleptic selection, guided by Casa Ferreirinha's traditional principles, lies Barca Velha's true secret. In order to preserve its topmost quality Barca Velha is bottled with no prior treatment and it is therefore natural that it develops a deposit. Although it is ready for drinking as soon as released to the market Barca Velha 2000 has a long potential shelf-life and a positive evolution in the bottle, which should be kept horizontally. Its apogee? Perhaps 15-20 years after the vintage, but it should be "live" for an as yet undetermined period of time.

Technical Details

Alcohol: 13,5%

Total Acidity: c. 5,63 g / l (tartaric acid)

Sugar: 2,7 g / l

pH: 3,56



SOGRAPE VINHOS

"Só de um grande amor nascem grandes vinhos"
"Wines of passion"

