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# WINE OF THE YEAR 2020

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## Casa Ferreirinha Callabriga 2017 Douro, Portugal



### Grape

55% Touriga Franca  
30% Touriga Nacional  
15% Tinta Roriz

### Tasting notes

Deep ruby in color. A strong aromatic intensity, with notes of black fruits, such as prunes and sour cherries, as well as cocoa and chocolate courtesy of a good maturation. Balsamic aromas of resin and menthol are also prominent, alongside a well-integrated wood element that bestows great complexity. On the palate, there is a nice weight, smooth yet firm tannins, a balanced acidity, notes of black fruit, a slight florality and a long finish.

### Food pairing

This wine pairs wonderfully with meat dishes, such as grilled mature meat. It is also the ideal accompaniment to game or slightly fatty roasted fish.

### Notes

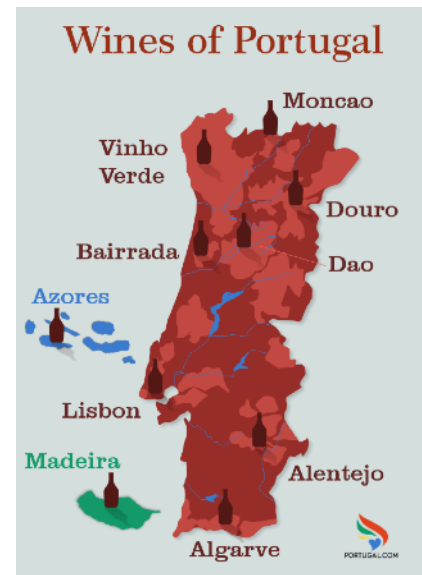
Callabriga is an intense, elegant and contemporary red wine from the Douro that reflects the versatility and passionate modernity of the region's wines. Callabriga is one of Casa Ferreirinha's most innovative wines, and the brand's outstanding tradition of producing superior Douro wines has won it global renown.



## Winery

The story of Casa Ferreirinha is inextricably associated with one extraordinary woman. Dona Antónia Adelaide Ferreira was born in 1811 in the country town of Régua, the gateway to the winelands of the Douro Valley. In 1845, she took over her family's business, the first Portuguese family owned company in the Douro founded in 1751, at the age of 33.

During her time running the company, Dona Antónia expanded her estates, created new expanses of terraced vineyards and improved the hard lives of the local farming families. Dona Antónia was so well loved that the local people affectionately nicknamed her 'Ferreirinha' – 'the little Ferreira lady'. When 'The Ferreirinha' died in 1896, she left behind a portfolio of great Douro estates and an immensely successful business. Dona Antónia's legacy and quest for excellence continues to be a fundamental pillar of the Casa Ferreirinha brand for more than 250 years.



## Douro, Portugal

Long famous as the source of port wine, the Douro is now also renowned for its fine, rich unfortified wines, both red and white. Douro is a land of majestically steep hills. This wild and beautiful part of northern Portugal offers extraordinarily good conditions for wine grapes, though life is not easy for Douro winegrowers. Producers here are crafting stunning and highly distinctive wines that rank amongst Portugal's most intense and complex. There are separate DOCs for unfortified wine and for Port in the Douro, although geographically both lie within the same outer boundaries.

## Douro Wine & Food

Robust Douro red pairs well with the foods with big flavors and savory meats - beef, lamb, game meats, chicken, turkey, veal, and pork with grilling, roasting, or braising cooking techniques are ideal pairing. Chili, burgers, meatloaf, mushrooms, beans, and hearty root vegetables are great match as well.

