



PORTO

PORTO FERREIRA DONA ANTÓNIA TAWNY 10 YEARS OLD

TYPE: Fortified **CATEGORY:** 10 Years Old **COLOUR:** Red **TONE:** Tawny

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Porto Ferreira Dona Antónia 10 Years Old is a special wine, a Tawny Porto with indication of age named after the long time celebrated estate Quinta do Porto, a symbol of the perfect alliance between the unique Douro and man's skill, in a knowledge harmony established at Ferreira for over 250 years.

TASTING NOTES

Porto Ferreira Dona Antónia Tawny 10 Years Old has a deep tawny hue with red hints. Its aroma is characterised by an excellent balance between the quality of its original grapes and wine (noticeable in its floral and ripe fruit aromas) and its ageing through oxidation in wood (which gives it spicy and nutty aromas). In the mouth, the classic and fresh style of the Ferreira brand is conspicuous, achieving a fine balance between the different sensations in the wine body and in the long final in the mouth.

WINEMAKER: Luis Sottomayor

VARIETIES:

Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinta Cão, Tinta Amarela

WINEMAKING

The selected hand-picked grapes have been vinified in accordance with the traditional Porto Wine method. Controlled fermentation took place in stainless steel vats and it was stopped through the addition of wine alcohol. The resulting wines were very elegant and with a good ageing potential.

MATURATION

The wines selected to enter the final blend of the Porto Ferreira Dona Antónia Tawny 10 Years Old remain in the Douro after the harvest and are taken to V.N.Gaia in the following Spring and enter the traditional Porto Wine ageing process, in oak casks. During their ageing period, the wines are subjected to numerous transfers, analyses and tasting, making it possible to monitor their ageing and intervene through blending, refreshing and corrections whenever tasting so advises. The final blend is obtained using wines aged between 8 and 15 years, so as always to achieve the average age, quality and style of Porto Ferreira Dona Antónia Tawny 10 Years Old.

STORE

The bottle should be stored upright, avoiding direct light and excessive humidity, ideally at a constant temperature of 16°C-18°C.

SERVE

Porto Ferreira Dona Antónia Tawny 10 Years Old is ready for drinking and will not improve if kept for a long time. Serve between 12°C-16°C. Once open, Porto Ferreira Dona Antónia Tawny 10 Years Old maintains good tasting notes for about 2-3 months. Old Aged Tawnies do not require decanting but benefit if open some time prior to drinking.

ENJOY

Porto Ferreira Dona Antónia Tawny 10 Years Old is a delicious Porto which, served slightly chilled, goes well with various rich starters, including foie-gras or intense cheese pies, salty vol-au-vents or creamy sea-food. At the end of a meal, it is an ideal wine to match desserts such as nut and dry fruit tarts, crème brûlée and cured or blue cheese, or when served on its own.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,64 g/L (tartaric acid) | Sugar: 104 g/L | pH: 3,33

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 10.4g/100mL | Energetic value: 162kcal (681 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

QR Code



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