



PORTO FERREIRA TAWNY

TYPE: Fortified **COLOUR:** Red **STONE:** Tawny red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Porto Ferreira Tawny is a classic Tawny Porto Wine, elegant and very appealing, with the genuine flavour of the best wines produced in the Douro region with all the care and know-how acquired throughout more than 250 years of excellence, that established Ferreira as leading quality winemakers and the number one brand in Portugal.

TASTING NOTES

Porto Ferreira Tawny has a beautiful red hue with fair hints as well as a fresh and delicate aroma, reminiscent of spices and nuts, acquired during the ageing in oak wood. In the mouth it is an elegant wine that shows a fine balance between mature tannins and sweetness, providing it with an attractive, long finish.

WINEMAKER: Luis Sottomayor

VARIETIES:

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

WINEMAKING

Porto Ferreira Tawny is vinified using the traditional Porto Wine method. Hand-picked grapes are softly crushed and, after partial stalk-removal, fermented with maceration allowing the best components of the grape skins to be extracted. The whole process takes place under strict control of both temperature and wine density, making it possible for the winemaker to choose the ideal moment for the addition of wine alcohol, fundamental to halt fermentation and keep Porto Wine natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required.

MATURATION

After the harvest, the wine stays in the Douro, where the Winter cold helps lees to settle. The following Spring, the wines are transferred to the traditional company lodges at V.N.Gaia and stored in oak casks, where they will age for several years. During their ageing, the oenology team monitors the wines and acts through blending, refreshing and corrections whenever tasting so determines. The final blend is obtained after a selection of wines with appropriate characteristics and ages between 2 and 5 years, making it possible to maintain Porto Ferreira Tawny's unique identity and an average age of 4 years.

STORE

The bottle should be kept upright, protected from direct light and excessive humidity at a constant temperature of 16°C-18°C.

SERVE

Porto Ferreira Tawny is bottled ready for drinking and will not improve if kept for a long time. Serve between 12°C-16°C. When opened it does not require decanting and maintains fresh tasting notes for about 8 weeks.

ENJOY

Porto Ferreira Tawny goes well with a large variety of caramel or coffee desserts as well as apple pie and traditional creams. It also pairs well with strong or blue cheese such as Roquefort. It is also a very agreeable aperitif when served chilled with nuts.

TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 3,83 g/L (tartaric acid) | Sugar: 100,2 g/L | pH: 3,47

NUTRITIONAL INFORMATION

Alcohol: 15.5g/100mL | Sugar: 9.5g/100mL | Energetic value: 152kcal (636 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.

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QR Code



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