



PORTO FERREIRA VINTAGE 2016

TYPE: Fortified **CATEGORY:** Vintage **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Ferreira Vintages are unique and exceptional Portos, at the pinnacle of excellence. With over 250 years of this tradition for excellence, Ferreira has one of the Porto sector's top cellars for vintage Portos, with wines dating back to 1815 and serves as a benchmark for the industry. Vintage Portos are exceptional wines from a single extraordinary year, selected for their huge potential for bottle ageing.

TASTING NOTES

This Vintage shows an intense, almost black colour. The aroma reveals great complexity and intensity with dried black fruits, such as plums and figs. This wine reveals balsamic notes of heather as well as hints of liquorice, cocoa and chocolate, thanks to its excellent maturation. Dense on the palate, with great volume, it has a well-integrated acidity that frames notes of milk chocolate and sour cherry. It's finish is one of great length, freshness and balance in the true Ferreira style.

HARVEST YEAR

Winter was mild and dry. Continuous rainfall at the end of winter extended into spring, accompanied by periods of low temperature. These factors affected flowering and contributed to unusual incidences of disease on the vine, especially mildew. Summer was mild, with some surges of high temperature and cold nights, and this helped ensure that the final maturation period was long and balanced. The resulting wines were of excellent quality.

WINEMAKER: Luis Sottomayor

VARIETIES:

45% Touriga Franca, 40% Touriga Nacional, 10% Tinta Roriz, 5% Sousão

WINEMAKING

Vinified from selected grapes originating from Quinta do Caêdo and Quinta do Porto. The grapes were hand-picked at the optimum stage of ripening and were vinified in accordance with Porto winemaking's traditional practices. Gentle crushing and partial de-stemming of the perfectly ripened fruit was followed by a very intense period of maceration during the alcoholic fermentation. To achieve the optimum skin extraction that delivers the colour, flavour, tannin components for a Vintage Porto Wine, the grapes were pressed in the granite lagares at controlled temperatures of 28°C.

MATURATION

After the harvest, the wine remained in the Douro, where it was subject to its first racking during the winter. The following spring, it was transferred to Vila Nova de Gaia, where began the traditional aging process for Porto Wines in oak casks. During this period, the wines were subject to racking, analysis and testing to monitor the aging process. The final lot was obtained only further to rigorous selection of the wines, only those of the highest quality being used

STORE

This wine can be consumed immediately, but will benefit from a growing complexity if aged for a prolonged period in the bottle. Estimated to reach its peak in roughly its 15th year, this wine has the 20-25 year longevity of a 'vintage', after which it will maintain the great qualities of a "cellar wine".

SERVE

Over time, a natural sediment will form in the bottle, which should be opened with care and decanted for best results when it has been stored for some years. It is a surprising wine that will benefit from being opened some time prior to consumption. Serve at between 16°C-18°C.

ENJOY

Its elegant and complex profile combines wonderfully with intense cheeses and chocolate.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,4 g/L (tartaric acid) | Sugar: 115 g/L | pH: 3,5

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 11.5g/100mL | Energetic value: 163kcal (681 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

INTEGRATED PRODUCTION

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/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

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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