

## PORTO FERREIRA VINTAGE 2018

**TYPE:** Still    **CATEGORY:** Vintage    **COLOUR:** Red

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

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

### THE WINE

Ferreira Vintage are unique and exceptional Port Wines, the maximum embodiment of quality in Port Wine. With 270 years of tradition in excellence, Ferreira has one of the best Vintage Port bottle cellars in the industry, with wines dating back to 1815. Selected for their unique cellaring potential, Vintage Ports are exceptional wines from a single extraordinary year.

### TASTING NOTES    LAST TASTED: 2020

Deep color, almost opaque, with intense and complex aromas with floral and balsamic notes, combined with resin, cedar, tobacco box, black fruits, spices, pepper, and a slightly stony touch. On the palate it has excellent body, very well integrated acidity, powerful tannins and notes of spices with a long, lively finish of great harmony.

### HARVEST YEAR

Cold and dry winter. Extremely rainy spring, which allowed the replenishment of water reserves in the soil but affected flowering and contributed to an abnormal incidence of vine diseases, resulting in considerably lower yields. Despite the hot and dry summer, the humidity levels in the soils provided a long and balanced end to maturation, allowing the production of wines of excellent quality.

**WINEMAKER:** Luis Sottomayor

### VARIETIES:

45% Touriga Franca, 40% Touriga Nacional, 10% Vinhas Velhas, 5% Sousão

### WINEMAKING

Grapes from the best plots at the Quintas do Caêdo and other Sogrape Douro estates are fermented at the Quinta do Seixo Winery following traditional Port Wine methods in granite treading tanks. This ancestral winemaking technique allows the grapes to release their components and naturally express the aromas of the grape varieties and its terroir.

### MATURATION

The wines are transported to the Ferreira traditional cellars in Vila Nova de Gaia in the spring following harvest. Stored in used oak vats in the ideal conditions of these bicentennial ageing lodges, the wines undergo a short maturation period under the constant care of the wine team who, following analysis, creates a final blend of extraordinary quality that is bottled in the 2nd year after harvest and laid down for a very long cellaring.

### STORE

Vintage Ports should be stored in a horizontal position, in a cool dark room, undisturbed. The slow maturation over decades permits a gentle evolution and the wines develop a unique, amazing complexity.

### SERVE

Like all wines matured in bottle, Vintage Ports will form sediments with time and benefit from being carefully opened and decanted some hours before consumption, for a better appreciation. Serve at 16°C-18°C (60°F-64°F).

### ENJOY

The structure of this extraordinary wine, rich and elegant, is a perfect match to dark chocolate, red and wild berries desserts and intense cheeses, such as a strong blue cheese.

### TECHNICAL DETAILS

Alcohol: 20% ±0,5 | Total Acidity: 4,6 g/L ±0,5 (tartaric Acid) | Total Sugars: 103 g/L ±10 | pH: 3,6 ±0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Açúcares: 10 g | Energetic value: 158 Kcal (660 kJ) | Vegan: Yes | Vegetarian: Yes | Gluten: No

**BOTTLING DATE:** 2020-04-15    **BOTTLES PRODUCED:** 19.333

**AVAILABLE CAPACITIES:** 750 mL

### 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](http://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.



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