



PORTO FERREIRA VINTAGE QUINTA DO PORTO 2017

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

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

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

THE WINE

It is at Quinta do Porto that this singular wine is produced. Acquired by Dona Antónia Adelaide Ferreira in 1863, this vineyard has always cultivated the brand's best wines and this Vintage is no exception. A result of the fabulous terroir where it originates, this wine also reflects the fantastic redevelopment of the estate's 24 hectares of vineyards, undertaken by Sogrape's viticultural team over a period of more than 10 years.

TASTING NOTES

A deep, almost opaque, ruby colour. An aroma of excellent intensity and complexity, with notes of black fruit, anise, liquorice, floral tones of violets and a slight spiciness. This wine also has hints of cocoa courtesy of a warm year and a good maturation. On the palate, it has excellent volume, firm tannins of great quality, a well-integrated acidity, further notes of black fruit and cocoa, and an extremely long and harmonious finish.

HARVEST YEAR

2017 was a particularly warm and dry year that saw an increase of around 5°C in maximum, median and minimum temperatures, in relation to the climatological norm. The maturation phase was affected by reduced levels of available water. The start of the harvest was one of the earliest on record, taking place on the 7 and 22 August for whites and reds respectively.

WINEMAKER: Luis Sottomayor

VARIETIES:

48% Touriga Nacional, 35% Touriga Franca, 14% Vinhas Velhas, 3% Sousão

WINEMAKING

Vinified from selected grapes from plots within the Quinta do Porto vineyard. The grapes were sorted in the vineyard and again on arrival at the winery. After soft-crushing and destemming, gentle maceration took place at controlled temperatures via treading in traditional granite lagares.

MATURATION

After the harvest, the wines remained in the Douro. They were subsequently transported to the wine cellars, in Vila Nova de Gaia, the following spring, where they were aged in the traditional manner in oak casks. During this period, the wines were subject to racking, tests and analysis to help monitor their development. The final blend was made further to a careful selection of the wines, in order to ensure the highest possible quality.

STORE

Store the bottle in a horizontal position in a cool place, away from light. The wine will become increasingly complex if aged in the bottle. In terms of longevity, it is envisaged that this wine will keep for several decades after bottling.

SERVE

A natural deposit may form in the bottle over time, and this wine should therefore be opened with care and decanted for best results. It is a surprising wine that will benefit from being opened some time prior to consumption. Serve at 16°C-18°C.

ENJOY

Its elegant and complex profile make this wine the ideal accompaniment to rich chocolatey desserts, red fruit tarts and intense cheeses.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,6 g/L (tartaric acid) | Total Sugars: 100 g/L | pH: 3,7

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 10g/100mL | Energetic value: 156kcal (653 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 (OIBL/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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