



PORTO

PORTO FERREIRA DONA ANTÓNIA RESERVA TAWNY

TYPE: Fortified **CATEGORY:** Reserve **COLOUR:** Red **TONE:** Tawny

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Porto Ferreira Dona Antónia Tawny is a premium reserve red Porto Wine, created to celebrate the memory of the charismatic lady - Dona Antónia Adelaide Ferreira - that in the 19th century led and inspired the company to gain its future, confirming the values that would established it as leading quality winemakers and number one brand in Portugal.

TASTING NOTES

Porto Ferreira Dona Antónia Reserva Tawny has a beautiful red colour, with intense tawny shades that recall its slow maturation in wood. Its bouquet is intense and rich with hints of very ripe fruit (plum, apricot and marmalade) and floral notes. Complex, its spice and nutty notes derive from the evolution in oak wood, through oxidation. In the mouth, it is a full-bodied and rich-flavoured wine, extremely well balanced, that combines elegance with a delicate yet persistent finish.

WINEMAKER: Luís Sottomayor

VARIETIES:

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

WINEMAKING

Porto Ferreira Dona Antónia Reserva 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

The wines selected for the final blend of this reserve Porto wine stay in the Douro after the harvest and are taken to the company's traditional Porto Wine lodges in V.N.Gaia the following Spring where they mature in oak casks. For several years the wines undergo numerous transfers, analyses and tasting that monitor the ageing of wines, preparation of blends, as well as refreshing and eventual adjustment when tasting so determines. The final blend is composed with wines from different ages and origins to achieve a consistency of style and quality typical of Porto Ferreira Dona Antónia Reserva Tawny. The selected wines usually vary between 4 and 12 years of age, achieving an average age of about 7 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 Dona Antónia Reserva Tawny is 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 2 months.

ENJOY

Porto Ferreira Dona Antónia Reserva Tawny is a most versatile Porto Wine. It is very good served on its own, accompanying some selected entrées or as dessert wine. It also accompanies beautifully most sweets, desserts and cheeses. Serve slightly cold for fuller appreciation.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,28 g/l (tartaric acid) | Sugar: 104,9 g/l | pH: 3,33

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

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