



PRODUCT DESCRIPTION

Quinta do Porto, the oldest property of Ferreira, is where this unique Vintage is born. Acquired by Dona Antónia Adelaide Ferreira in 1863, this vineyard has always been the birthplace of the brand's finest wines, and this Vintage is no exception, being the pure expression of the excellence of the terroir where it originated.

TASTING NOTE - LAST TASTED 2024

Deep color of great intensity. Intense and complex aroma, with balsamic notes, heather, cedar, and resin, alongside red fruit, some tropical fruits, hints of ink, spices like pepper and cloves, and a slightly stony undertone. On the palate, it boasts excellent volume, high-quality tannins, vibrant acidity, notes of spices and resin, with a long and powerful finish.

SUSTAINABLE VITICULTURE | Yes

TYPE OF SOIL | Schist.

WINEMAKER | Luís Sottomayor.

GRAPE VARIETY

Touriga Francesa (30%); Touriga Nacional (20%); Sousão (10%); Old vines field blend (40%).

INTEGRATED PRODUCTION METHOD

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

WINEMAKING

Grapes sourced from the finest vineyard plots at Quinta do Porto. Vinification takes place at the Quinta do Seixo winery, following the traditional method of Port wine production, in granite lagares with foot treading. This ancient winemaking method allows the grapes to release their constituents and naturally express the aromas of the grape variety and its terroir.

MATURATION

After the harvest, the wines remained in the Douro. They were after 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

Bottle in a horizontal position. Ideally, 10-12 years after the harvest date (on the label) Potential for keeping: several decades.

SERVE

Sediment forms with age and wine needs to be decanted (after keeping the bottle upright for 24 hours). Recommended temperature: 16°C to 18°C. Ideally drink within 1 or 2 days.

ENJOY

It's elegant and complex profile pairs ideally with rich chocolate desserts, red fruit tarts, and intense cheeses.

Porto Ferreira Vintage Quinta do Porto 2022

TYPE | Fortified Wine

CATEGORY | Port Wine Vintage Single
Quinta

COLOUR | Red

CLASSIFICATION | DOC Porto

REGION | Douro

COUNTRY | Portugal

BOTTLING DATE | 2024-06-12

BOTTLES PRODUCED | 12000

BOTTLER | Sogrape Vinhos, S.A.,
Avintes, Portugal

CAPACITIES | 750 mL

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol | 15.9 g/100mL

Sugars | 9.7 g/100mL

Calories | 636 kJ/152 kcal

Suitable for vegetarians | Yes

Suitable for vegan | Yes

TECHNICAL DETAILS

Alcohol | 20 %vol. ±0.5

Total sugars | 100 g/L ±10

Total sulphur dioxide | 50 mg/L ±15

Total acidity (tartaric acid) | 4.2 g/L ±0.5

pH | 3.6 ±0.1

ALLERGENS | Contains sulfites.

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  <https://portoferreira.com/>



BE RESPONSIBLE. DRINK IN MODERATION.

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.



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