

Porto Ferreira Tawny

TYPE | Fortified Wine

CATEGORY | Porto Wine Tawny

COLOUR | Red

CLASSIFICATION | DOC Porto

REGION | Douro

COUNTRY | Portugal

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

CAPACITIES | 750 mL

NUTRITIONAL INFORMATION
(TYPICAL VALUES FOR 100 mL)

Alcohol | 15.5 g/100mL

Sugars | 9.5 g/100mL

Calories | 636 kJ/152 kcal

Suitable for vegetarians | No

Suitable for vegan | No

TECHNICAL DETAILS

Alcohol | 19.5 %vol. ±0.5

Total sugars | 95 g/L ±10

Total sulphur dioxide | 50 mg/L ±15

Total acidity (tartaric acid) | 3.7 g/L ±0.5

pH | 3.6 ±0.1

ALLERGENS | Contains sulfites.

PRODUCT DESCRIPTION

Porto Ferreira Tawny is a classic, elegant and highly appealing Tawny Port, with the authentic flavour of the best wines produced in the Douro region, with the care and knowledge acquired over more than 270 years of excellence that has made Porto Ferreira the oldest and most celebrated Portuguese Port Wine brand in the world.

TASTING NOTE – LAST TASTED 2024

Red in colour with tawny hues, it has a delicate aroma and a subtle complexity. Aged in oak casks, it has distinct aromas of ripe red fruits and spices such as pepper and cinnamon, mixed with dried fruits such as hazelnuts. All these aromatic characteristics give it the complexity typical of the Tawny designation.

SUSTAINABLE VITICULTURE | No

TYPE OF SOIL | Schist.

WINEMAKER | Luís Sottomayor.

GRAPE VARIETY

Other red grape varieties; Touriga Nacional; Tinta Roriz; Touriga Franca; Tinta Barroca.

WINEMAKING

After being harvested by hand, the grapes are destemmed, crushed and vinified in stainless steel vats at a controlled temperature. Maceration helps extract the essential compounds that give the wine its colour, aroma and taste. Fermentation is interrupted by the addition of grape spirit, a key step in the production process of Port wine.

MATURATION

The wines are aged in traditional oak vats and casks in Ferreira's cellars in Vila Nova de Gaia. During this period, they are frequently racked, analysed and tasted to monitor their evolution. After ageing, the final blend is made from a careful selection of wines, which are then clarified and stabilised before bottling.

STORE

Bottle in an upright position. Up to 2 years after bottling.

SERVE

Serve directly from the original bottle. Recommended temperature: 12°C to 14°C Advisable within 2 months in an opened bottle.

ENJOY

It pairs very well with a wide variety of caramel or coffee desserts, and is ideal to serve with apple tart or a traditional crème brûlée. Served chilled with dried fruit, it also makes a very pleasant aperitif.

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https://portoferreira.com/

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PART OF SOGRAPE

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.