



PORTO FERREIRA ROLLS OUT THREE COLHEITAS FROM HISTORIC HARVESTS: 2001, 2006 AND 2008

Press Release, 12 October, 2026 – Some harvests are kept by time, only to be revealed when the right moment is reached. It is precisely this vision that has inspired the release of three Porto Ferreira Colheitas. The 2001, 2006 and 2008 references are now coming to market after decades of aging in the cellars of Vila Nova de Gaia.

Available since late September, these three Colheitas represent a milestone for Porto Ferreira, Portugal's leading Port Wine brand in 2025*. More than simply introducing new wines, Porto Ferreira is opening a chapter of its history, bringing to market wines that can never be replicated.

With 18, 20 and 25 years of aging, respectively, Porto Ferreira Colheita 2008, 2006 and 2001 are also particularly fitting choices for commemorating milestones and celebratory occasions, offering the opportunity to gift a wine whose age symbolically matches anniversaries and other special moments.

A Colheita is the portrait of a single year: a wine aged in wood until it reaches a level of maturity that reveals greater depth, complexity and elegance. At Porto Ferreira, each Colheita is also a testament to time, winemaking mastery and the ability to transform an exceptional year into a wine that can never be reproduced.

The grapes for all three wines are sourced from Quinta do Porto and Quinta do Caêdo, in the Douro, and are vinified at the Quinta do Seixo winery. The wines are aged in traditional 635-liter oak casks, characteristic of the Ferreira style, where they evolve slowly, developing greater depth and elegance over the years.

Three Harvests, Three Expressions

Each of the Colheitas now being released reflects the particular conditions of the year in which it was born.

Porto Ferreira Colheita 2001 comes from a year marked by a particularly rainy winter, followed by a summer that favored grape ripening and a predominantly dry harvest. After more than two

For further information please contact:

Carla Martins – cmartins@lyc.global

Maria Coutinho – mcoutinho@lyc.global

Carlota Neves – carlota.neves@lyc.global

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decades of aging in oak casks, the wine reveals remarkable depth and aromatic complexity, with distinctive balsamic notes.

Porto Ferreira Colheita 2006 was born from a hot summer that brought the harvest forward and required particularly careful grape selection. The result is a wine with an exceptional balance between maturity and freshness, with an intensity that carries through to a long finish.

Porto Ferreira Colheita 2008 benefited from relatively cool conditions, allowing the grapes to ripen more slowly. This gradual development helped preserve the wine's natural acidity and aromatic expression, resulting today in a wine defined by freshness, elegance and an enveloping character.

"What makes a Colheita truly unique is its ability to capture the unrepeatable character of a single year. The 2001, 2006 and 2008 show how three different harvests can produce wines with remarkably distinct personalities, each revealing its own story, preserved over decades of aging. That is the essence of the category and what these Colheitas represent for Porto Ferreira," **says Luís de Sottomayor, Sogrape's Head Winemaker for Douro and Port Wines.**

This release brings a part of Porto Ferreira's legacy to market through rare, single-harvest wines aged for decades in the cellars of Vila Nova de Gaia. This limited edition underscores the prestige the brand has built over the years and its ability to preserve the distinctive identity of each harvest.

Porto Ferreira Colheita 2001, 2006 and 2008 will be available at specialty wine retailers and selected points of sale, with a SRP (indicative and non-binding) of €60 for the 2001, €45 for the 2006 and €40 for the 2008. Produced in accordance with the guidelines for Integrated Production in Sustainable Agriculture (OILB/IOBC), the three wines also reflect Sogrape's commitment to a more sustainable viticulture.

* Source: NielsenIQ, Vinho do Porto, Portugal, 2025.

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About Porto Ferreira

Founded in 1751 by the Ferreira family, from Régua, Porto Ferreira has remained in Portuguese family hands ever since.

The brand's pivotal moment for prosperity occurred when Dona Antónia Adelaide Ferreira, the fourth generation of the founding family, took over the business. With exceptional entrepreneurial spirit and tenacity, Dona Antónia spearheaded significant changes in the Douro region and the Port Wine industry, leaving a legacy that is celebrated to this day. In tribute to her contributions, the new bridge over the Douro River, connecting the cities of Porto and Vila Nova de Gaia, will bear her name, cementing her importance in the wine history.

Acquired in 1987 by Sogrape, Porto Ferreira has managed to combine technological advancement with the full respect for the traditional methods and practices, thus ensuring the production of high quality Port Wines.

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