

Ferreira,
Dry White Port NV
Douro, Portugal



Grape Varieties	40%	Malvasia Fina
	30%	Códega
	15%	Gouveio
	15%	Rabigato

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	19.5%
Residual Sugar	60g/L
Acidity	4g/L
Wine pH	3.5
Bottle Sizes	75cl

PRODUCER

Founded in 1751, when the Port trade was dominated by British shippers, Ferreira is the oldest Portuguese Port house and remains the leader in the domestic market. It was under the leadership of Dona Antónia Adelaide Ferreira, one of the formidable widows of the world of wine, that the company became the force it is today. Luís Sottomayor is at the winemaking helm and uses grapes from prime Douro vineyard sites and Ferreira's flagship 'Quinta do Porto' to produce Ports characterised by an exuberant ripeness, exceptional concentration, weight and structure, yet wonderful balance.

VINEYARDS

The Malvasia Fina, Códega, Gouveio and Rabigato grapes are sourced from prime vineyard sites in the Cima Corgo and Baixo Corgo sub-regions. The Douro is the largest mountainous vineyard area on earth and vines are planted on steep terraces sloping down to the Douro river, many of which are supported by ancient, UNESCO-world-heritage-protected dry stone walls. Given the steep gradients and the inaccessibility for machinery, vineyard operations and harvesting are carried out by hand. Soils in the Douro are composed of a dense, slate-like, metamorphic rock called schist. In the Douro, the schist fractures vertically, allowing the vine roots to delve deep to access water and nutrients to sustain them through the hot Douro summers. The poor quality of the soil means that the vines produce low yields - on average 1.5kg of grapes per vine - of intensely concentrated fruit, packed with flavour.

VINIFICATION

Upon arrival at the winery, the grapes were destemmed and gently crushed and underwent a brief pre-fermentation maceration on the skins to extract maximum aromatics. The must was then separated from the skins and fermentation took place in stainless-steel vats. The ferment was closely monitored to determine the ideal moment to halt the fermentation by fortifying with grape spirit, leaving some of the grapes' natural sugars. The wines remained in the Douro until the spring following the harvest when they were transported downstream to the historic Ferreira cellars in Vila Nova de Gaia for ageing in oak casks. The Dry White Port is a carefully crafted blend of wines between two to five years of age.

TASTING NOTES

Medium lemon in colour with golden hints. On the nose, bright citrus aromatics shine through alongside floral notes of jasmine and orange blossom and honeyed nuances. On the palate, a refreshing acidity balances the sweetness and carries the bright fruit flavours onto the clean, crisp finish. Delicious blended with tonic, lemon and mint to create a refreshing 'portonic'.