

Ferreira,
`Dona Antónia` 10-Year-Old Tawny Port NV
Douro, Portugal



Grape Varieties	30%	Tinta Barroca
	30%	Touriga Franca
	30%	Touriga Nacional
	5%	Tinto Cão
	5%	Tinta Amarela

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	115g/L
Acidity	4.8g/L
Wine pH	3.3
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 grapes for the Ferreira Aged Tawnies are sourced from prime vineyard sites in the Cima Corgo and Baixo Corgo sub-regions of the Douro. 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 and able to stand up to decades of oxidative ageing.

VINIFICATION

Upon arrival at the Quinta do Seixo winery, the grapes were destemmed and gently crushed. Fermentation took place in stainless-steel vats with vigorous punch downs to extract the ideal levels of colour, flavour and tannin before fortification. 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 oxidative ageing in oak barrels. The 10-Year-Old Tawny is a carefully crafted blend of wines between 8 to 15 years of age.

TASTING NOTES

Pale brick red in colour. On the nose, mellow red fruit aromas are married with notes of roasted nuts, marmalade and caramel. On the palate, a vibrant acidity perfectly balances the sweetness and carries the rich flavours onto the smooth finish.

AWARDS

International Wine Challenge 2023, Trophy
Decanter World Wine Awards 2022, Silver
International Wine & Spirit Competition 2021, Silver