



Grape Varieties	<b>45%</b>	<b>Touriga Franca</b>
	<b>40%</b>	<b>Touriga Nacional</b>
	<b>10%</b>	<b>Old Vine Field Blend</b>
	<b>5%</b>	<b>Sousão</b>

Winemaker	<b>Luís Sottomayor</b>
Closure	<b>Natural Cork</b>
ABV	<b>20%</b>
Residual Sugar	<b>103g/L</b>
Acidity	<b>4.6g/L</b>
Wine pH	<b>3.6</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

Grapes for the Ferreira Vintage Ports are sourced from the best plots on the Quinta do Porto and Quinta do Caêdo estates. Quinta do Porto is the oldest Ferreira property, planted in 1771 and acquired by Dona Antónia in 1863. Located in the heart of the Cima Corgo, on the north bank of the Douro river, it is a prime vineyard location with excellent southerly exposure, schist soils and a large proportion of old vines, described by Luís Sottomayor as 'over retirement age'. The Quinta do Caêdo vineyards are on both sides of the Caêdo tributary on the south bank. The terraces are supported by dry stone walls over 100 years of age. Both estates are sustainably farmed and the grapes are harvested by hand.

## VINTAGE

2018 was a challenging vintage in the Douro due to unsettled weather at the beginning of the growing cycle. An extremely dry and cold winter delayed budburst and a particularly rainy spring led to increased disease pressure in the vineyards, which resulted in lower yields. Nevertheless, the spring rains replenished water reserves in the soil and sustained the vines through the hot and dry summer that followed. The grapes harvested were top quality with great concentration and balance – ideal for the production of Vintage Port. "2018 is one of the best, if not the best, vintage years I have witnessed", claims Luís.

## VINIFICATION

Vinified at the Quinta do Seixo winery, the grapes were foot trodden in granite lagares. This traditional method achieves the perfect levels of extraction of colour, tannin and flavour. When the ideal balance between these components was achieved, the fermentation was halted by fortification with top-quality grape spirit. The wine remained at Quinta do Seixo over the winter and was then transported to the Ferreira cellars in Vila Nova de Gaia in the spring of 2019, where it was aged in oak casks. During this period the wine underwent several rackings and careful analysis and tasting by Luís Sottomayor. The final blend was assembled from his careful selection of the finest casks and the 2018 Vintage declaration was made in April 2020.

## TASTING NOTES

Deep ruby in colour. There is great intensity and complexity on the nose with aromas of blackberry and black cherry married with floral nuances, balsamic notes and tobacco box spice. On the palate, it is both powerful and elegant, with firm but rounded tannins, a subtle stony minerality and a well-integrated acidity that carries the brooding black fruit and spice flavours onto the long and harmonious finish.

