

Ferreira,
`Quinta do Porto` Port 2019
Douro, Portugal



Grape Varieties **42% Touriga Franca**
36% Touriga Nacional
22% Old Vine Field Blend

Winemaker	Luís Sottomayor
ABV	19.5%
Residual Sugar	95g/L
Acidity	5.3g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

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

Ferreira's historic Quinta do Porto estate is located in the heart of the Cima Corgo sub-region of the Douro, just downstream from the village of Pinhão. The 27 hectares are on steep hillsides on the north bank of the river with southerly exposure, resulting in Ports with exceptional concentration, weight and structure. The soil in the Douro Valley is made up of schist - a slate-like metamorphic rock that fractures vertically, allowing the vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers. 22% of the fruit for the 2019 vintage was sourced from a small field blend parcel of over 100-year-old vines. These vines produce very low yields of incredibly concentrated fruit and bring great power and intensity to the blend.

VINTAGE

Luís Sottomayor describes the 2019 vintage as "a very good year, with freshness and great balance." Winter and spring were cooler and drier than normal, but April showers replenished water reserves in the soil and helped sustain the vines through the dry summer that followed. Summer temperatures were milder than average with cool nights which favoured a slow and steady ripening of the grapes, allowing them to accumulate great intensity of flavour while retaining a refreshing acidity. The harvest at Quinta do Porto began on 5th September and continued until the end of the month in ideal conditions with virtually no rain.

VINIFICATION

Upon arrival at the Quinta do Seixo winery, the hand-harvested grapes were rigorously sorted, destemmed and gently crushed. Fermentation took place in granite lagares with vigorous foot treading to extract the optimum levels of colour, tannin and flavour from the skins before fortification 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. The wines were aged for two years in old oak casks and, after numerous tastings and analysis, the final blend was assembled and bottled in 2021.

TASTING NOTES

Deep ruby in colour, almost opaque. Aromas of blackcurrant, redcurrant and balsamic are married with spicy notes of pepper and tobacco box, herbaceous nuances and a stony minerality. The palate balances power with elegance, with firm but ripe tannins and a lively acidity that carries the intense and complex flavours onto the lingering finish.