

Ferreira,

`Dona Antónia` 30-Year-Old Tawny Port In Wooden Gift Box NV

Douro, Portugal



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, including Ferreira's flagship Quinta do Porto vineyard, just downstream from Pinhão on the North bank of the river. 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 winery, the grapes were destemmed and gently crushed. Fermentation took place in stainless-steel vats with a gentle maceration carried out at controlled temperatures 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 640 litre oak casks. The 30-Year-Old Tawny is a carefully crafted blend of wines between 25 and 40 years of age.

TASTING NOTES

Deep tawny almost brown in colour. The 30-Year Old Tawny boasts a hugely complex nose with intense aromas of butterscotch, sweet spice, dried apricots, dates and hazelnuts. Rich and sumptuous on the palate, but with a refreshing acidity keeping everything in balance and carrying the complex flavours onto the exceptionally long finish.

AWARDS

International Wine Challenge 2023, Gold

Grape Varieties

Tinta Barroca
Tinta Roriz
Touriga Franca
Touriga Nacional

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	125g/L
Acidity	5.7g/L
Wine pH	3.1
Bottle Sizes	75cl