

Ferreira,  
**Late Bottled Vintage Port 2019**  
Douro, Portugal



Grape Varieties	<b>40% Touriga Franca</b>
	<b>38% Touriga Nacional</b>
	<b>19% Tinta Roriz</b>
	<b>3% Tinto Cão</b>

Winemaker	<b>Luís Sottomayor</b>
Closure	<b>Natural Cork</b>
ABV	<b>20%</b>
Residual Sugar	<b>105g/L</b>
Acidity	<b>4.5g/L</b>
Wine pH	<b>3.5</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

The grapes that make up the Ferreira LBV blend were sourced predominantly from the Quinta do Porto and Quinta do Caêdo estates, with some fruit bought in from trusted growers in the Cima Corgo that Luís has worked with for many years. 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 as 'over retirement age'. The Quinta do Caêdo vineyards are on both sides of the Caêdo tributary on the south bank of the river. These steep 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

The 2019 vintage in the Douro will be remembered as a successful vintage, starting with a cold and dry winter. Although the start of spring was considerably rainy, the following months were drier than usual. Combined with mild temperatures, this provided good conditions for budburst, flowering and fruit set. The summer months saw a continuation of these mild conditions, allowing the grapes to enjoy a slow ripening season and resulting in a harvest of excellent quality.

## VINIFICATION

Upon arrival at the Quinta do Seixo winery, the grapes were destemmed and gently crushed. Fermentation took place in granite lagares at controlled temperatures with vigorous treading to extract the ideal levels of colour, flavour and tannin from the grape skins. 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 for around four years.

## TASTING NOTES

Deep ruby in colour. On the nose, intense aromas of ripe red and black fruits are accompanied by hints of apricot, balsamic, cedar, and tobacco with stony nuances. Powerful on the palate, with firm but ripe tannins and a sweetness perfectly balanced by a vibrant acidity, all culminating in a long and harmonious finish.