



Grape Varieties	42% Touriga Franca 36% Touriga Nacional 22% Old Vine Field Blend
Winemaker	Luís Sottomayor
ABV	20%
Residual Sugar	100g/L
Acidity	4.2g/L
Wine pH	3.6
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.

VINTAGE

Luís Sottomayor describes the 2022 vintage in the Douro as "a very difficult year, one of the toughest in memory", but "a rich year, with concentration and [...] outstanding potential" especially for fortified wines. The vintage was characterised by unusually hot and dry conditions (with record temperatures of 46.5°C recorded in Pinhão). Meticulous attention to detail was required in the vineyards to help the vines withstand the heat and drought. Cooler temperatures and some rain in mid-September provided the perfect conditions for a balanced end of ripening, producing wines with great elegance, concentration of flavour, structure and colour.

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 2024.

TASTING NOTES

Deep ruby in colour, the nose offers aromas of balsamic notes, heather, cedar, resin, red fruits, and hints of ink, married with spicy notes of pepper and cloves, with a slightly stony undertone. 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.