



## PORTO FERREIRA WHITE

**TYPE:** Fortified    **COLOUR:** White    **TONE:** Straw

**DESIGNATION OF ORIGIN:** DOC Porto    **REGION:** Douro

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Porto Ferreira White is a classic White Porto, an attractive and rich wine, with the genuine flavour of the best wines produced in the Douro region with all the care and know-how acquired throughout more than 250 years of excellence that established Ferreira as leading quality winemakers and the number one brand in Portugal.

### TASTING NOTES

Porto Ferreira White has an appealing yellow-straw hue and a fresh but intense aroma, with attractive floral and fruit tones. Soft and very well balanced in the mouth, it is a rich and full wine, with added complexity and nobility deriving from a careful ageing in wood.

**WINEMAKER:** Luis Sottomayor

### VARIETIES:

Códega; Gouveio; Malvasia Fina; Rabigato

### WINEMAKING

Porto Ferreira White is vinified using the traditional Porto Wine method. Hand-picked grapes are softly crushed and, after partial stalk-removal, fermented with maceration allowing the best components of the grape skins to be extracted. The whole process takes place under strict control of both temperature and wine density, making it possible for the winemaker to choose the ideal moment for the addition of wine alcohol, fundamental to halt fermentation and keep Porto Wine natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required.

### MATURATION

After the harvest, the wine stays in the Douro, where the Winter cold helps lees to settle. The following Spring, the wines are transferred to the traditional company lodges at V.N.Gaia and stored in oak casks, where they will age for several years. During their ageing, the oenology team monitors the wines and acts through blending, refreshing and corrections whenever tasting so determines. The wines selected for the final blend are usually between 2 and 5 years old, ensuring an end product that is rich and balanced, with about 3 years of age.

### STORE

The bottle should be kept upright, protected from direct light and excessive humidity at a constant temperature of 16°C-18°C.

### SERVE

Porto Ferreira White is bottled ready for drinking and will not improve if kept for a long time. Serve between 6°C-10°C. When opened it does not require decanting and maintains fresh tasting notes for about 4 weeks.

### ENJOY

Served chilled, on its own or accompanying nuts and toasted almonds, Porto Ferreira White makes an ideal aperitif. For a highly refreshing option, full of flavour, try a Ferreira Tonic.

### TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 3,7 g/L  $\pm$ 0,5 (tartaric acid) | Sugar: 100 g/L  $\pm$ 10 | pH: 3,5  $\pm$ 0,1

### NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,5 g | Sugars: 10 g | Energetic Value: 644 kJ/154 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

### ALLERGENS:

Contains sulfites

### BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal



Sogrape Vinhos, S.A.  
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal  
Phone: +351-227 838 104 (call to national fixed network)  
v5. 2018-04-26

Email: [info@portoferreira.com](mailto:info@portoferreira.com)  
Website: [www.portoferreira.com](http://www.portoferreira.com)



PORVID



**BE RESPONSIBLE. DRINK IN MODERATION.**

