

FERREIRA QUINTA DO PORTO 10 YEAR TAWNY PORT



Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinto Cão and Tinta Amarela. The final wine has a deep tawny hue with red hints. It has floral and ripe fruit aromas; along with spicy and nutty aromas from its aging through oxidation in wood. The palate has a fine balance between the different sensations in the wine body with a long finish. The bottle should be stored upright, avoiding direct light and excessive humidity. It is ready for drinking and will not improve if kept for a long time. Once open, it maintains good tasting notes for 2-3 months. Serve slightly chilled.

91 points, Wine Enthusiast - *"This rich wine is balanced and ripe, with spice, sweet sultana and raisin fruitiness and a light shot of acidity. The aftertaste brings out fresh red fruits that are cut by the spirit and acidity to leave a full feeling in the mouth."*

91 points, Wine Spectator - *"This is filled to the brim with rich dried fruit and spice flavors, including apricot and mango, with vibrant white chocolate and hazelnut notes. The finish is sumptuous."*

The Quinta do Porto Tawny 10 Year is a special wine named after the celebrated estate Quinta do Porto. It is a symbol of the perfect alliance between the unique Douro and man's skill, a harmony established at Ferreira for over 250 years. The selected handpicked grapes have been vinified in accordance with the traditional Porto Wine method. Controlled fermentation took place in stainless steel vats and it was stopped through the addition of wine alcohol. The wines selected to enter the final blend are aged in oak casks. During this aging period, the wines are subjected to numerous transfers, analyses and tastings. The final blend is obtained using wines aged between 8 and 15 years.

The vineyards of Ferreira can be found throughout the Douro region, which is divided into three sub-regions: the Lower Corgo with an Atlantic climate; the Upper Corgo with a Mediterranean climate; and the Douro Superior with a Continental hot and dry climate. The nature of the schist soil found in the steep hills along the Douro River is critical for the character of all Port wines. For more than 250 years, Ferreira has been synonymous with high-quality Portuguese wine, and known around the world as "the Portuguese brand." Ferreira was founded in 1751, and under the direction of Dona Antónia Adelaide became the reference point for exceptional ports and Douro wines. Today, Ferreira continues to be a global market leader, and the symbol of a country and a culture.

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Tasting Note:

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Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinto Cão & Tinta Amarela. Ripe fruit, floral, spicy & nutty aromas; balanced; long finish.

Shelf Talker:

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