

FERREIRA DOÑA ANTONIA PERSONAL RESEVE PORT



Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinta Cão, Tinta Amarela. A beautiful red color, with intense tawny shades that recall its slow maturation in wood. A rich and intense bouquet with floral notes and hints of very ripe fruit (plum, apricot and marmalade). Complex notes of spice and nuts. It is a full-bodied, richly flavored, and extremely well balanced wine that combines elegance with a delicate yet persistent finish. When opened it does not require decanting and maintains fresh tasting notes for about 2 months. It is very good served on its own as a dessert wine and also beautifully accompanies most sweets, desserts and cheeses. Serve slightly cold for fuller appreciation.

Ferreira Dona Antónia is vinified using the traditional Porto wine method. Handpicked 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 the natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required.

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, Tinta Cão, Tinta Amarela. Aromas of ripe plum, apricot & marmalade with floral notes; flavors of spice & nuts; full-bodied, well-balanced & elegant; delicate yet persistent finish.

Shelf Talker:

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A beautiful red color, with intense tawny shades that recall its slow maturation in wood. A rich bouquet with floral notes & hints of ripe fruit (plum, apricot & marmalade.) Complex spice & nutty notes are derived from the evolution in oak. It is a full-bodied, richly flavored & well-balanced wine that combines elegance with a delicate yet persistent finish.

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