



# FERREIRA DOÑA ANTONIA PERSONAL RESERVE WHITE PORT

Malvasia Fina, Códega, Viosinho, Rabigato and Arinto. A golden yellow in color. It has an intense aroma, with notes of bitter marmalade, a floral quality, exotic wood and dried fruits and nuts, with a light, peppery and curry-like spice. The wood aging adds nobility, complexity and the required richness. Porto Ferreira Dona Antónia Reserve is a most versatile Porto Wine. It is very good served on its own, accompanying some selected entrées or as dessert wine. It also accompanies beautifully most sweets, desserts and cheeses. Serve slightly cold for fuller appreciation.

The grapes were picked slightly over-ripe. After light crushing and destalking, they were macerated in the juice throughout the fermentation period, with the aim of extracting as many of the aromatic compounds from the grape skins as possible. The juice underwent pumping over so that the desired compounds were completely diffused in the juice, while the skins were kept whole. Temperatures and densities were rigorously controlled so as to choose the ideal moment to add the spirit required to stop the fermentation, which determines the final sweetness of the wine. After harvest, the wine underwent racking. It was transported to Vila Nova de Gaia, where it was aged in oak. During this period, the wines are racked, analyzed and tasted many times.

The final blend has an average age of 7 yrs.

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:*

### FERREIRA DOÑA ANTONIA PERSONAL RESERVE WHITE PORT

Malvasia Fina, Códega, Viosinho, Rabigato & Arinto. Aromas of bitter marmalade, dried fruits & nuts, exotic wood, & a floral quality, with a light, peppery & curry-like spice; noble, complex & rich.

## *Shelf Talker:*

### FERREIRA DOÑA ANTONIA PERSONAL RESERVE WHITE PORT

Malvasia Fina, Códega, Viosinho, Rabigato & Arinto. Golden yellow in color. Intense aromas, with notes of bitter marmalade, a floral quality, exotic wood, dried fruits & nuts, with a light, peppery & curry like spice. The wood aging adds nobility, complexity & the required richness. Serve on its own, slightly cold for fuller appreciation. Accompanies beautifully most sweets, desserts, cheeses & some selected entrées or as dessert wine.



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