

FERREIRA TAWNY PORT



Franca, Touriga Nacional, Tinta Barroca, Tinto Cão, Tinta Roriz and Tinta Amarela. Porto Ferreira Tawny has a beautiful red hue with fair hints and a fresh, delicate aroma, reminiscent of spices and nuts, acquired during the aging in oak. It is elegant in the mouth and shows a fine balance between mature tannins and sweetness, with an attractive, long finish. Pairs well with a large variety of caramel or coffee desserts as well as apple pie and traditional creams. Also good with strong or blue cheese, a very agreeable aperitif when served chilled with nuts.

Porto Ferreira Tawny 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 natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required. 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 aging, the oenology team monitors the wines and acts through blending, refreshing and correcting whenever tasting so determines. The final blend is selected from wines that have aged between 2 and 5 years, with an average age of 4 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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Franca, Touriga Nacional, Tinta Barroca,
Tinto Cão, Tinta Roriz & Tinta Amarela.
Fresh & delicate aromas of spices & nuts;
elegant & balanced; attractive, long finish.

Shelf Talker:

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