

FERREIRA WHITE PORT

Malvasia Fina, Códega, Rabigato and Gouveio. Porto Ferreira White has an appealing yellow-straw hue and a fresh but intense aroma, with attractive oral 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 aging in wood. Served chilled, on its own or accompanying nuts and toasted almonds, Porto Ferreira White makes an ideal aperitif.

Ferreira White 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 Porto wine 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 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.

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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Malvasia Fina, Códega, Rabigato & Gouveio. Fresh but intense aroma; attractive oral & fruit tones; soft & well balanced; rich & full; complex & noble.

Shelf Talker:

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Malvasia Fina, Códega, Rabigato & Gouveio. An appealing straw yellow hue and a fresh but intense aroma, with attractive oral & fruit tones. Soft & very well balanced in the mouth, it is a rich & full wine, with added complexity & nobility deriving from a careful aging in wood. Served chilled, on its own or accompanying nuts and toasted almonds, Porto Ferreira White makes an ideal aperitif. Served chilled, on its own or accompanying nuts and toasted almonds, it makes an ideal aperitif.



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