

SOGRAPE VINHOS

FERREIRINHA

Aguardente Velha de Vinhos Verdes

Vinhos Verdes DOC | Portugal



Tasting Notes

Considered one of the best old Portuguese spirits, Ferreirinha Aguardente Velha de Vinhos Verdes (Vinho Verde Brandy) has an attractive golden yellow colour with greenish tones, typical of prolonged ageing in wooden casks. It's a delicate brandy, with a rich aroma in which wine notes predominate, softened and made more complex by its ageing by oxidation in wooden vats. Despite its long ageing, it's a smooth brandy with a fine, delicate finish, presenting the persistent finish typical of an old Vinho Verde brandy of excellent quality.

Serving Suggestions

It is traditionally served as a digestive in a cognac glass.

Pairing Suggestions

Ferreirinha Aguardente Velha de Vinhos Verdes is an ideal end to a good meal, in the company of a coffee or a good cigar, and as the incentive for a pleasant conversation.

Winemaking

Ferreirinha Aguardente Velha de Vinhos Verdes is obtained through careful distillation of selected Vinhos Verdes, mainly from the region of Lousada. These are vinified with the necessary care so that a fine distillation can be obtained, presenting the characteristics required by the appellation of origin in which it is inscribed. Its alcoholic degree is light, and it has a lot of acidity and a very intense aroma. Distillation is carried out by the Charentais, or double pass, method, at the premises of the Viticulture Commission of the Vinho Verde Region.

Ageing

The spirit is transported to Ferreira's facilities in Vila Nova de Gaia, where it is carefully aged in 270-litre French oak barrels (Limousin and Tronçais). During the ageing period, it is subject to testing, racking and dilution, the final batch being made with spirits of different ages (between 5 and 30 years old), reaching a final average age of about 20 years. The final blend is then cold stabilised and bottled. The ageing and treatment of Ferreirinha Aguardente Velha de Vinhos Verdes enables it to keep its characteristics and fresh tasting notes for some time.

Technical Details

Alcohol: 38%

