



PORTO FERREIRA LÁGRIMA WHITE

TYPE: Fortified **COLOUR:** White **TONE:** Straw

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Porto Ferreira Lágrima is a white Porto Wine, elegant and very appealing, with the genuine flavour of the best wines produced in the Douro region with all the care and know-how acquired throughout more than 250 years of excellence, that established Ferreira as leading quality winemakers and the number one brand in Portugal.

TASTING NOTES

Porto Ferreira Lágrima White has a straw colour with a fresh and intense aroma showing nuances of flowers and fruit. Ageing in wood confers it complexity and richness. The balance of the wine is conferred at the time of harvesting when the point of halting fermentation is determined which dictates its level of alcohol-sugar. The particular sweetness of this wine gives it its unique character.

WINEMAKER: Luís Sottomayor

VARIETIES:

Malvasia Fina, Códaga, Gouveio, Rabigato

WINEMAKING

At arrival to the winemaking centre, the hand-picked grapes are gently crushed and partial destalked, followed by maceration during alcoholic fermentation to extract as many of the components in the skins as possible. Meanwhile the temperature during fermentation is rigorously controlled and the density is closely monitored to choose the ideal time to halt fermentation by the addition of brandy.

MATURATION

After the harvest the wine stays in Douro over the Winter months and it is taken to the lodges at V.N.Gaia in the Spring where it rests in 640 litre oak vats to begin the traditional ageing process. The end product is made from wines which when blended together show the required features of Porto Ferreira Lágrima White. Their ages range from two to five years producing a consistent style and average age of three years.

STORE

Porto Ferreira Lágrima White is bottled ready for drinking and will not improve if kept for a long time. The bottle should be kept upright, protected from direct light and excessive humidity at a constant temperature of 16°C-18°C.

SERVE

Serve chilled between 6°C-10°C. When opened it does not require decanting and maintains fresh tasting notes for about 4 weeks.

ENJOY

Porto Ferreira Lágrima White is ideally served fresh as an aperitif, with salted nuts and almonds.

TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 3,39 g/L (tartaric acid) | Sugar: 139,5 g/L | pH: 3,37

NUTRITIONAL INFORMATION

Alcohol: 15.5g/100mL | Sugar: 15g/100mL | Energetic value: 174kcal (728 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

AVIN0042899884811

QR Code



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 Fax: +351-227 833 719
v7. 2018-05-04

Email: info@portoferreira.com
Website: www.sograpevinhos.com



PORVID



BE RESPONSIBLE. DRINK IN MODERATION.

