



PORTO FERREIRA DRY WHITE

TYPE: Fortified **COLOUR:** White **TONE:** Golden

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Ferreira Dry White is an appealing white Porto, versatile and rich, with flavours and characters so typical of the best Douro wines. It is made with the precision and expertise accumulated over more than 250 years of excellence that make Ferreira the oldest and most celebrated Portuguese Porto Wine brand in the world.

TASTING NOTES

Porto Ferreira Dry White has a beautiful bright colour with golden shades and a finely intense bouquet with a prevalence of dry fruit and nuts such as almond, hazel and pine nuts, as well as slightly floral notes. It has excellent balance, well-integrated acidity and a captivating palate that offers beautiful dried fruit notes and a complexity and nobility gained from a careful ageing in oak.

WINEMAKER: Luís Sottomayor

VARIETIES:

Malvasia Fina, Códrega, Rabigato, Gouveio

WINEMAKING

Hand-picked at the optimum stage of ripening, the grapes undergo de-stemming and are vinified following Porto's traditional methods. Fermentation takes place under controlled temperatures and is arrested through the addition of grape alcohol when the winemaker is satisfied the correct level of sweetness has been reached. Each grape variety has its own point for arresting fermentation, determined by the wine's intensity, richness of ripening and required degree of sweetness. The final balance between the body and the bouquet of Porto Wine arises from the combination of the different characteristics of each variety used.

MATURATION

The wine remains in the Douro, where the Winter cold helps the lees to settle out. In the following Spring, after racking, it is taken to the Ferreira lodges at Vila Nova de Gaia and stored in oak casks, where it ages for several years, acquiring the Ferreira brand's incomparable style. During ageing, the wines are monitored and tasted by the winemaking team, which blends them until the final blend, to represent the characteristics and style of Porto Ferreira Dry White, is obtained. The selected wines are usually aged between 2 and 5 year old, ensuring a rich and balanced wine.

STORE

Sealed with a bartop cork, the bottle should be kept upright, avoiding direct light and excessive humidity, ideally at a constant temperature of between 16°C-18°C.

SERVE

Porto Ferreira Dry White is ready for drinking and does not require further ageing. It should be served chilled at between 6°C-10°C. Once open, it should be drunk within a month.

ENJOY

Served chilled, on its own or accompanying dried fruits and roasted almonds, Porto Ferreira Dry White is the ideal aperitif. For a modern, very fresh and fully-flavoured option, try a Ferreira Tonic.

TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 3,7 g/L (tartaric acid) | Sugar: 64 g/L | pH: 3,49

NUTRITIONAL INFORMATION

Alcohol: 15.5g/100mL | Sugar: 6g/100mL | Energetic value: 136kcal (567 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.

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QR Code



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