



PORTO FERREIRA DONA ANTÓNIA TAWNY 20 YEARS OLD

TYPE: Fortified **CATEGORY:** 20 Years Old **COLOUR:** Red **TONE:** Tawny

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

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Porto Ferreira Dona Antónia Tawny 20 Years Old is an exceptional Porto, a symbol of the excellence of the Ferreira brand's style in creating old Tawny Porto wines, culmination of fine grape selection, winemaking and blending expertise established over more than 250 years. Its classic profile, of great elegance and complexity but with great freshness, is unique and altogether one of the most acknowledged and celebrated wines in the world.

TASTING NOTES

Porto Ferreira Dona Antónia Tawny 20 Years Old has an attractive tawny colour with coppery hues. Its intense bouquet shows the character of a well-balanced maturing through oxidation: nuts, spices and a hint of dry fruit and marmalade. In the mouth it is a full-bodied, delicate, soft, velvety and lingering wine. In spite of its age it has well-balanced freshness, a consequence of the refreshing with younger wines carried out through its maturation. It is a fine, elegant and deeply lingering wine.

WINEMAKER: Luis Sottomayor

VARIETIES:

Touriga Franca; Tinta Amarela; Tinta Barroca; Tinta Roriz; Tinto Cão; Touriga Nacional

WINEMAKING

The selected hand-picked grapes have been vinified in accordance with the traditional Porto wine method. Controlled fermentation took place in stainless steel vats and it was stopped through the addition of wine alcohol. The resulting wines were very elegant and with a great ageing potential.

MATURATION

The wines selected to enter the final blend of the Porto Ferreira Dona Antónia Tawny 20 Years Old remain in the Douro after the harvest. They are taken to V.N.Gaia in the following Spring and enter the traditional Porto wine ageing process, in 640-litre oak casks. During their ageing period, the wines are subjected to numerous transfers, analyses and tasting, making it possible to monitor their ageing and intervene through blending, refreshing and corrections whenever tasting so advises. The final blend is obtained using wines aged between 15 and 40 years, so as always to achieve the average age, type, quality and style of Porto Ferreira Dona Antónia Tawny 20 Years Old.

STORE

Bottled after maturation, the wine is ready to drink and will not improve if kept for a long time. The bottle should be kept upright under a constant temperature of 16°C-18°C.

SERVE

Aged Tawnies benefit if open some time before drinking. Serve between 12°C-16°C. When opened it does not require decanting and maintains fresh tasting notes for about 2-3 months.

ENJOY

Porto Ferreira Dona Antónia Tawny 20 Years Old makes a very elegant aperitif and goes well with several rich starters, such as foie-gras or intense cheese pies, salty dumplings or sea-food. It is perfect with deserts such as crème caramel, apple pie and nuts or even fresh peaches. It is also a great accompaniment for cured or blue cheese, and is delicious if served on its own and/or slightly chilled.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,54 g/L (tartaric acid) | Sugar: 118 g/L | pH: 3,18

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 11,8 g | Energetic Value: 697 kJ/166 kcal | Suitable for Vegetarians: No | Suitable for Vegans: No | Gluten-Free

ALLERGENS:

Contains sulfites

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.



BE RESPONSIBLE. DRINK IN MODERATION.

