

Ferreira WHITE PORTO

Porto Wine | Portugal



The Wine

Ferreira White is a classic White Porto, an attractive and rich wine, 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

Ferreira White has an appealing yellow-straw hue and a fresh but intense aroma, with attractive floral 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 ageing in wood.

Serving Suggestions

Served chilled, on its own or accompanying dry fruits and toasted almonds, Ferreira White makes an ideal aperitif. For a highly refreshing option, full of flavour, please try a "Ferreira Tonic", serving in a tall glass ½ of Ferreira White Porto, ½ of tonic water, ice and lemon.

Storing

Ferreira White Porto 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 (about 16° C-18° C).

Open Bottle Shelf Life

When opened it does not require decanting and maintains fresh tasting notes for about 4 weeks.

Varieties

Ferreira White is produced from a strict selection of traditional white grapes – Malvasia Fina, Códega, Rabigato, Gouveio, among others – grown in high stretches of the best vineyards of the Douro Region, in places where fine maturing with well-balanced acidity may be obtained.

Winemaking

Ferreira White is vinified using the traditional Porto wine method. Hand-picked 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.

Ageing

After the vintage, 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 ageing, 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.

Technical Details

Alcohol: 19,5%

Total Acidity: 3,29 g / l (tartaric acid)

Sugar: 100,0 g / l

pH: 3,44



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"Wines of passion"