

Ferreira

DONA ANTÓNIA

Reserva Tawny Porto

Porto Wine | Portugal



The Wine

Ferreira Dona Antónia is a premium reserve red Porto, created to celebrate the memory of the charismatic lady – Dona Antónia Adelaide Ferreira – that in the 19th century led and inspired the company to gain its future, confirming the values that would established it as leading quality winemakers and number one brand in Portugal.

Tasting Notes

Ferreira Dona Antónia has a beautiful red colour, with intense tawny shades that recall its slow maturation in wood. Its bouquet is intense and rich with hints of very ripe fruit (plum, apricot and marmalade) and floral notes. Complex, its spice and dry fruit notes derive from the evolution in oak wood, through oxidation. In the mouth, it is a full-bodied and rich-flavoured wine, extremely well balanced, that combines elegance with a delicate yet persistent finish.

Serving Suggestions

Ferreira Dona Antónia is a most versatile Porto wine. It is very good served on its own, accompanying some selected entrées or as dessert wine. It also accompanies beautifully most sweets, desserts and cheeses. Serve slightly cold for fuller appreciation.

Storing

Porto Ferreira Dona Antónia is 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 4-6 weeks.

Varieties

Ferreira Dona Antónia is made from traditional red grapes – incl. Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinta Cão and Tinta Amarela – selected for their quality at Ferreira's leading estates in the Upper Corgo region, in the Douro rugged valley.

Winemaking

Ferreira Dona Antónia 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

The wines selected for the final blend of this Reserve Porto wine stay in the Douro after the harvest and are taken to the company's traditional Porto wine lodges in V.N. Gaia the following spring where they mature in oak casks. For several years the wines undergo numerous transfers, analyses and tasting that monitor the ageing of wines, preparation of blends, as well as refreshing and eventual adjustment when tasting so determines. The final blend is composed with wines from different ages and origins to achieve a consistency of style and quality typical of Ferreira Dona Antónia. The selected wines usually vary between 4 and 12 years of age, achieving an average age of about 7 years.

Technical Details

Alcohol: 20%

Total Acidity: 4,28 g / l (tartaric acid)

Sugar: 104,9 g / l

pH: 3,99



SOGRAPE VINHOS

"Só de um grande amor nascem grandes vinhos"
"Wines of passion"