

Ferreira

DOURO, PORTUGAL

DONA ANTONIA PERSONAL RESERVE NV

HARVEST/VINTAGE NOTES: 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.

TECHNICAL INFORMATION:

Touriga Franca, Touriga Nacional,
Tinta Barroca, Tinta Roriz, Tinta Cão
and Tinta Amarela

Alcohol: 20%

Residual Sugar: 104.9 g/L

pH: 3.99

Total Acidity: 4.28 g/L



YEAR FOUNDED: 1751

PROPRIETOR: Sogrape Vinhos

WINEMAKER: Luís Sottomayor

SIZE OF PROPERTY:

875 hectares (2162 acres),
520 hectares (1285 acres) planted

TERROIR: The vineyards of Ferreira can be found throughout the Douro region, which is divided into three sub-regions: the Lower Corgo with an Atlantic climate (an average rainfall of 900mm, or 35 inches, and an average temperature of 18°C or 64°F); the Upper Corgo with a Mediterranean climate (650mm rainfall, or 26 inches; and 20°C or 68°F average temperature); and the Douro Superior with a Continental hot and dry climate (350mm, or 14 inches, rainfall, and 22°C or 72°F average temperature). The nature of the schist soil found in the steep hills along the Douro River is critical for the character of all Port wines.

ANNUAL PRODUCTION:

1,250 cases x 12/750ml

VARIETIES CULTIVATED:

Red: Touriga Nacional, Tinta Roriz, Touriga Franca, Tinto Cão, Tinta amarela, Tinta Barroca and other traditional varieties of the region
White: Malvasia Fina, Códega, Viosinho, Gouveio, Rabigato and other traditional varieties of the region.