

Lágrima White Port

FERREIRA, DOURO, PORTUGAL



HARVEST & VINTAGE NOTES

Porto Ferreira Lágrima is a white Porto Wine, elegant and very appealing, with the genuine flavor 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.

At arrival to the winemaking center, the hand-picked grapes are gently crushed and partial destalked, followed by maceration during alcoholic fermentation to extract as many of the components in the skins as possible. Meanwhile, the temperature during fermentation is rigorously controlled and the density is closely monitored to choose the ideal time to halt fermentation by the addition of brandy.

After the harvest the wine stays in Douro over the Winter months and it is taken to the lodges at V.N.Gaia in the Spring where it rests in 640 liter oak vats to begin the traditional aging process. The end product is made from wines which, when blended together, show the required features of Lágrima White. Their ages range from two to five years producing a consistent style and average age of three years.

Porto Ferreira Lágrima White has a straw color with a fresh and intense aroma showing nuances of flowers and fruit. Aging in wood confers it complexity and richness. The balance of the wine is conferred at the time of harvesting when the point of halting fermentation is determined which dictates its level of alcohol-sugar. The particular sweetness of this wine gives it its unique character.



WINEMAKER: Luís Sottomayor

GRAPES: Malvasia Fina, Códega, Gouveio, Rabigato

ALCOHOL: 19.5%

RESIDUAL SUGAR: 139.5 g/L

PH: 3.37

TOTAL ACIDITY: 3.39 g/L

