

Porto Ferreira Vintage 2024

TYPE | Fortified Wine

CATEGORY | Porto Wine Vintage

COLOUR | Red

CLASSIFICATION | DOC Porto

REGION | Porto

COUNTRY | Portugal

BOTTLING DATE | 2026-06-01

BOTTLES PRODUCED | 14285

BOTTLER | Sogrape Vinhos, S.A., Avintes, Portugal

CAPACITIES | 750 mL

TECHNICAL DETAILS

Alcohol | 20 %vol. ±0.5

Total sugars | 100 g/L ±10

Total sulphur dioxide | 70 mg/L ±10

Total acidity (tartaric acid) | 5.0 g/L ±0.5

pH | 3.4 ±0.1

NUTRITIONAL INFORMATION
(TYPICAL VALUES FOR 100 mL)

Alcohol | 15.8 g/100mL

Sugars | 10 g/100mL

Calories | 644 kJ/154 kcal

Suitable for vegetarians | Yes

Suitable for vegan | Yes

ALLERGENS | Contains sulfites.

PRODUCT DESCRIPTION

With a tradition rooted in the production of Port Wine since 1751, Porto Ferreira possesses one of the most magnificent and oldest collections of Port Wine, with Vintage wines dating back to the early 19th century. Vintage wines are produced from a single year and are released only in exceptional wine-growing years, showing great potential for long-term aging in the bottle.

TASTING NOTE – LAST TASTED 2026

Deep ruby color of excellent intensity. Elegant aroma with good intensity, featuring floral notes, red fruits, and spices such as pepper and clove, along with balsamic hints of resin and cedar, and a slight mineral character that adds complexity. On the palate, elegance and harmony stand out, with present, high-quality tannins, vibrant acidity, red fruit and spice notes, leading to an extremely long and elegant finish.

SUSTAINABLE VITICULTURE | Yes

TYPE OF SOIL | Schist.

WINEMAKER | Luís Sottomayor.

GRAPE VARIETY

Touriga Nacional (30%); Touriga Francesa (15%); Sousão (5%); Old vines field blend (50%).

INTEGRATED PRODUCTION METHOD

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. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

WINEMAKING

Grapes from the finest vineyard parcels of Quinta do Caêdo and Quinta do Porto were fermented at the Quinta do Seixo winery, following the traditional Port Wine method, in granite lagares with foot treading.

MATURATION

After the harvest, the wines remain in the Douro until they are transported the following spring to the cellars in Vila Nova de Gaia, where they begin aging in oak vats. During this period, they undergo rackings, analyses, and tastings, allowing their development to be closely monitored. The final blend results from a rigorous selection process in pursuit of the highest quality.

STORE

Bottle in a horizontal position. Ideally, 10-12 years after the harvest date (on the label) Potential for keeping: several decades.

SERVE

Sediment forms with age and wine needs to be decanted (after keeping the bottle upright for 24 hours). Recommended temperature: 16°C to 18°C. Ideally drink within 1 or 2 days.

ENJOY

Its elegant and complex profile pairs perfectly with rich chocolate desserts, red fruit tarts, and intense cheeses.

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https://portoferreira.com/

WINE in MODERATION
CHOOSE | SHARE | CARE

BE RESPONSIBLE. DRINK IN MODERATION.

Recicle sempre

Produção Integrada

PART OF SOGRAPE

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.