

FERREIRA PORTO TAWNY ESTD. 1751 – ANTONIA A. FERREIRA – PRODUZIDO E ENGARRAFADO POR SOGRAPE VINHOS S.A. – V. N. DE GAIA – PORTUGAL - PRODUCTO DE PORTUGAL 19,5%

Produced from carefully selected grapes grown in the Douro Demarcated Region and aged in oak casks in Ferreira's centuries-old wine lodges, Ferreira Tawny has a fresh and delicate bouquet and is an excellent accompaniment to dried fruits, fruit desserts and melon.

VISUAL ANALYSIS: it shows to be limpid, the colour is garnet red with carmine reflexes and the wine structure is good.

OLFACTORY ANALYSIS: the fragrances that come out of the glass are strawberry marmalade, mint, wood, dry petals of roses and medicine.

GUSTATIVE ANALYSIS: sweet and agreeable; great body and structure; the final is like chewing petals of roses seasoned with a sugared touch of 16% alcoholic grades. The gustative persistency is about 7/8 seconds.

WINE-FOOD COMBINATION: sweet chocolate

- The sweetness of chocolate is harmonizing with the sweet tendency of the wine
- The wine salivation and the alcoholic grades cut through the fatness of the chocolate
- The gustative persistency of the chocolates matches the intense aromatic persistency of the wine

MY PERSONAL OPINION: the ideal wine for the final of the meal: the sweetness: it makes the palate pleasant, the alcoholic percentage cheers the taster up and the friendliness of the wine makes interesting the conversation.

The most interesting point is the enchanting clearness of the scents at the nose, even if the balanced and noble style of the wine is almost indescribable to the most common consumers.