

*"Ferreira was the first producer of Port, and was established in 1751. Ferreira is still one of the most prestigious vineyards in the Douro region."*



FERREIRA  
2011 LATE BOTTLED VINTAGE  
(LBV) PORTO  
DOURO, PORTUGAL



DRY MED SWEET

ALCOHOL  
20.5%

VARIETY  
55% Touriga Franca, 25% Touriga Nacional, 10%  
Tinta Roriz, 5% Sousão, 5% Tinto Cão

Colour Notes

Deep ruby in colour, almost opaque.

Aroma Notes

Complex aroma, really intense, dominated by plum and blackcurrant. There are spicy, peppery elements as well, cloves, nutmeg, truffles and 'forest floor', also light herby notes and some minerality.

Palate Notes

Ferreira Late Bottled Vintage (or LBV) is a high-quality Porto that combines the unique character of its year of production with an immediate, easy-drinking quality - although it can also be aged for a while in bottle, depending on how you like your Porto. It has plenty of body, very good tannins, bright but well-balanced acidity, and clear flavours of red and black fruits. A long, expressive finish.

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#### Wine Enthusiast

*90 POINTS*

This is a dry, dark and dense wine. It has concentrated tannins and intense fruit that gives power. Spice tones, a hint of blackberry fruits and a strong need for aging all promise a wine that will develop slowly.

Maturity

2019

Concours Mondial de Bruxelles - The United Nations of  
Fine Wines - Belgium 2016

*GOLD MEDAL*

#### Sarah Ahmed - The Wine Detective

One of the wine world's great bargains: 2011 Late Bottled Vintage Port. It's a very deep hue with an intense concentration of blackcurrant and a tangible charge of fine iron filing tannins on the attack and going through. Super-youthful, it finishes quite dry (as in one's impression of sweetness) and firm with a lively green, peppery edge. A bundle of energy with heaps in reserve.



PRODUCTION OF  
FERREIRA  
2011 LATE BOTTLED VINTAGE  
(LBV) PORTO



FERMENTATION

The grapes were hand picked at their optimal moment of maturity. Accommodation, which after pressing, takes place in stainless steel barrels, is interrupted on the 3rd day by the addition of wine alcohol.

MATURATION

4 years in oak casks, under ideal temperature and humidity conditions. The balanced and gradual evolution of these wines was the subject of constant attention from the Ferreira winemaking team, which developed the final blend following painstaking tasting



DOURO HILLSIDE VINEYARDS

IMAGE: ADOBE STOCK