



WINEMAKING DETAILS

Grapes are fully de-stemmed and fermented in stainless steel with temperature control up to 27°C. Ageing continues in stainless steel and the wine is gently filtered before bottling to maintain the freshness and intensity of the rich ripe fruit flavours.

Winemaker: Cláudia Quevedo

TASTING NOTES

Colour: Intense dark purple.

Aroma: Scents of wild fruits such as blueberry, blackberry and blackcurrant.

Palate: A rich and concentrated exuberance of ripe fruit flavours which linger into a long and intense finish.

GRAPE VARIETIES

Touriga Franca (43%), Touriga Nacional (42%), Sousão (15%). All from the organic vineyards at nearby Quinta da Trovisca.

SPECIFICATIONS

Alc. — 19,5%

Total Acidity — 4,47(g/l)

pH — 3,74

RS — 104(g/l)

LIFE

Reserve Ruby Organic Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour.