



WINEMAKING DETAILS

This Ruby Port is a blend of young and fresh Ports from different harvests, aged without contact with oxygen.

The grapes are completely destemmed and fermented slowly with temperature control up to 28°C degrees. The wine was gently filtered before bottling.

Winemaker: Cláudia Quevedo

TASTING NOTES

Colour: Ruby.

Aroma: Rich dark fruits such as cherry and blackberry.

Palate: Mouthfilling, with gentle tannins, ripened red and black fruit flavours, and a long smooth finish.

GRAPE VARIETIES

Touriga Franca (50%), Tinta Francisca (40%), Touriga Nacional (10%).

SPECIFICATIONS

Alc. — 19,5%

Total Acidity — 3,4(g/l)

pH — 3,67

RS — 104(g/l)

LIFE

Ruby 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.