Quinta da VALEIRA

ORGANIC

RUBY PORT



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.

LIFE AGEING

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.

TECHNICAL INFORMATION

SPECIFICATIONS

Alcohol — 19,5%
Acidity — 4,47(g/l)
pH — 3,74
RS — 104(g/l)

WINEMAKING DETAILS

Grapes are fully destemmed and fermented in stainless steel with temperature control up to 27ºC.

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