Quinta da VALEIRA

YOUNG CLASSIC

RUBY PORT



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%)

LIFE AGEING

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.

TECHNICAL INFORMATION

SPECIFICATIONS

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

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 28ºC degrees. The wine was gently filtered before bottling.

Winemaker: Cláudia Quevedo