



RUBY PORT

WINE TYPE: Fortified wine	CASTA: Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão e Tinta Amarela
GEOGRAPHIC LOCATION: Douro	SOILE TYPE: Shale
VINEYARD LOCATION: Douro Demarcated Region, certified and registered by the Douro and Port Wine Institute (IVDP)	AGEING: > 4 years old

FORTIFYING:

Hand-picked grapes vinified according to the Port tradition. Intense maceration and the fortification process with grape spirit ensure the desired body and sweetness. A well-balanced wine that masterfully combines the unique characteristics of the Douro grape varieties.

MATURATION | AGEING:

The wine stays in the Douro where the cold winter helps to deposit the lees. The following spring, after cleaning, it is placed in oak barrels where it will age for several years.

TESTS NOTES

APPEARANCE

- Intense reddish ruby colour;
- Intense aroma;
- Very persistent, fine and attractive finish.

NOSE | FLAVOUR



ANALYTICAL RESULTS

Alcohol: 18.6% vol



Total Sugars: 107g/l



Total acidity: 4.07 g/l (tartaric acid)



Baumé (Bé): 3.76 l



Ph: 3.78



RECOMMENDED OPERATING TEMPERATURE:
14°C - 16°C.

