



PORT CASKS

RUBY 500L



WINE TYPE: Fortified wine

VINEYARD LOCATION: Douro Demarcated Region, certified and registered by the Douro and Port Wine Institute (IVDP)

GEOGRAPHIC LOCATION: Douro

CASTA: Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão e Tinta Amarela.

FORTIFYING:

The hand-picked grapes were vinified using the traditional Port method. After gentle crushing with partial destemming, alcoholic fermentation follows with maceration to obtain the greatest possible extraction of the constituents of the skins. Fermentation takes place at a controlled temperature and is stopped by the addition of grape spirit at the moment considered ideal by the winemaker, taking into account the grape varieties, degree of ripeness and desired sweetness. The final balance between the body and flavour of the Port comes from the combination of the different characteristics of the many grape varieties used.

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: 107 g/l



Total acidity: 4.07 g/l



RECOMMENDED OPERATING TEMPERATURE:

14-16°C.



Baumé (Bé): 3.76 l

