

VINEYARDS

Mainly Quinta da Trovisca

GRAPES / VARIETIES

**Touriga Franca (30%), Tinta Roriz (25%),
Tinta Barroca (15%), Touriga Nacional
(10%), Other (20%)**

OTHERS

**Total Ac. - 3,80(g/l) Alc. - 19,5% pH - 3,62
RS - 102(g/l)**

BOTTLE SHELF AFTER OPENING

Up to 2 months

TRY WITH

Chocolate, cheese.

TASTING NOTES

Colour: ruby

**Flavour: red fruit such as cherry, raspberry
and redcurrant**

**In the mouth it is full bodied and dense
with clear tannins with some fruity nuances
evocative of plum and black fruit jam.**

WINEMAKING DETAILS

**Ruby Port is a blend of young and fresh
Ports from different harvests that aged
without contact with oxygen. Totally
destemmed grapes, followed by a slow
fermentation with temperature control
up to 28°C degrees. Soft filtration.**

Winemaker: Cláudia Quevedo

PRESS COMMENTS

**“Juicy, with snappy plum and red berry
flavors, accented by hints of anise. White
pepper notes show on the finish. Drink now
through 2019.”**

**88 points from: K.M., “Wine Spectator”
September 2015**

**Gold Medal on “Sakura Wine Award”,
Japan 2014**

Contains Sulfites / Enthält Sulfite

