

Passagem N.V. Ruby Reserve Port

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| WineWise Code | PPA-FRPNV |
| Country | Portugal |
| Region | Duoro |
| Subregion | Duoro Superior |
| Color | Dessert |
| Alcohol by Volume | 19.5 |
| Acidity | 3.8 g/dm3 |
| Residual Sugar | 100 g/dm3 |
| Closure | Natural Cork |
| Varieties | Touriga Nacional, Touriga Franca, Tinta Roriz |
| Pumpover or Punchdown? | Treading |
| Destemming | Whole Cluster |
| Fermentation duration | 5 days |
| Aging method | Used Barrique 100% |
| Aging duration (months) | 4-5 years |
| Filtered? | Yes |
| Yeast | Native |
| Malolactic | No |
| Added Sulfur | Yes, 100 |



Notes from the producer:

Bought by Tim Bergqvist, Sophia Bergqvist's father, in 2005 with the help of Jorge Moreira, wine maker of Quinta de la Rosa with the view to seeing the contrast between wines made in the Cima Corgo where Quinta de la Rosa is situated and the Douro Superior where Quinta das Bandeiras - Passagem wines - is located. 7 hecs of old vine and 20 of new were planted.

WineWise Notes:

It is hard to conceive of a more sheerly joyous and delicious "basic" port than this. We could not resist it, especially in the fetching squat 500 ml. bottle that we have selected for the Passagem ports.

These wines are a collaboration between the Bergqvist family of Quinta de la Rosa and their genius winemaker, Jorge Moreira (see below). A few years ago, they bought the Quinta das Bandeiras, an estate in the Upper Conga Valley, quite remote from their familiar locus in Pinhão. They are convinced that, once their new plantings have developed deep-enough roots, they will produce wines of equal quality but strikingly different character to the La Rosa wines.

