

RESERVE RUBY BIO PORT

ABOUT

Produced from seven hectares of organically farmed vineyards at Quinta da Trovisca, this is a particularly intense and concentrated Reserve Ruby Port.

TASTING NOTES

Color: Intense dark purple

Flavor: Scents of wild fruits such as blackberry, blueberry and blackcurrant follow through to a rich palate full of the concentrated exuberance of these ripe dark fruit flavours, and into a long and intense finish.

ELABORATION

Grapes are fully destemmed and fermented in stainless steel with temperature control up to 27°C. Ageing continues in stainless steel and the wine is gently filtered before bottling to maintain the freshness and intensity of the rich ripe fruit flavours.

VARIETALS

Touriga Franca (43%), Touriga Nacional (42%), Sousão (15%)

PAIRING SUGGESTIONS

Strong flavoured cheese and dark chocolates will complement this rich Port.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 4,47(g/l. tartaric acid)

pH 3,74

