

RUBY PORT

ABOUT

After ageing 3 years in stainless steel vats, we picked the smoothest Ports made from our vineyard Quinta da Trovisca located at 550 meter above the sea level to craft a fresh, versatile and nice Port, young in spirit thanks to its age and fruitiness.

TASTING NOTES

Color: ruby

Flavor: red fruit such as strawberry, raspberry and redcurrant.

In the mouth it is smooth and fresh, with round tannins and fruity nuances evocative of strawberry and blackberry.

ELABORATION

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 25 °C degrees. Soft filtration.

VARIETALS

Touriga Franca (35%), Tinta Roriz (35%), Touriga Nacional (10%), Others (20%).

PAIRING SUGGESTIONS

Apple tart, Dates with bacon, Chocolate mousse.

OTHER INFORMATION

Alcohol 19,5%

Total acidity 3,80(g/l. tartaric acid)

pH 3,62

