



# 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