

RESERVE RUBY ORGANIC PORT

Produced from seven hectares of organic-farmed vineyards at Quinta da Trovisca, this is a gift from mother nature. It is a particularly rich, intense and remarkably concentrated Reserve Ruby Port.



TASTING NOTES

COLOUR

Intense dark purple

AROMA

Intense and explosive scents of violets and wild fruits such as blackberry, blueberry and blackcurrant.

PALATE

Rich and bold, full of the exuberant concentration of ripe dark fruit flavors leading to a long and intense finish.

FOOD PAIRING SUGGESTIONS

Dark chocolate, Blue veined cheese

TECHNICAL INFORMATION

GRAPE VARIETIES

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

SPECIFICATIONS

Alcohol – 19,5%
Total Acidity – 4,47 (g/l)
pH – 3,74

WINEMAKING DETAILS

Hand-harvested, sustainably-grown grapes from owned and sourced vineyards.

The vinification happens with totally destemmed grapes going through slow fermentation with temperature control up to 27 °C. Before bottling, a gentle filtration happens to avoid major sediment.

Winemaker: Cláudia Quevedo