

Quevedo



Reserve Ruby Port

After ageing 6 years in stainless steel vats, we selected some wine to perform a versatile and multi-purpose blend, mature in terms of its age but young thanks to its fruity flavor.

Tasting Notes

Color: dark ruby

Flavor: strong concentration of wild fruit, such as blueberry, blackberry and cherry and dark spices

In the mouth it is really fresh with lingering tannins that are very well balanced with acidity.

Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 26 °C degrees. Soft filtration.

Varietals

Touriga Nacional (10%), Touriga Franca (25%), Tinta Roriz (25%) Tinto Cão (5%), Tinta Barroca (15%), Others (20%).

Pairing Suggestions

Cherry syrup; rabanadas (Portuguese typical Christmas desert); cheese cake; cranberry tart

Other Information

Winemaker: Claudia Quevedo

Alcohol 19,5%

Total acidity 4,18(g/l. tartaric acid)

pH 3,45

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