

Quevedo



Ruby Port

After ageing 3 years in stainless steel vats, we selected some wines to create a fresh, versatile and multi-purpose blend, young in spirit thanks to its age and fruitiness.

Tasting Notes

Color: ruby

Flavor: red fruit such as cherry, raspberry and redcurrant

In the mouth it is full bodied and dense with clear tannins with some fruity nuances evocative of plum and black fruit jam

Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 28 °C degrees. Soft filtration.

Varietals

Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%) Tinto Cão (5%), Tinta Barroca (5%), Others (20%).

Pairing Suggestions

Apple tart; dates with bacon; chocolate mousse

Other Information

Winemaker: Claudia Quevedo

Alcohol 19,44%

Total acidity 4,44(g/l. tartaric acid)

pH 3,56

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