Reserve Ruby Port

Vineyards - Quinta Vale d’Agodinho, Mós and Alegria
Grapes / Varieties - Touriga Franca (25%), Tinta Roriz (25%), Tinta Barroca (15%), Touriga Nacional (10%), Tinto Cão (5%), Other (20%).

Total acidity - 4,18(g/l) Alc. - 19,5% pH - 3,45 RS - 104(g/l)

Bottle shelf after opening: up to 2 months

Try it with: chocolate, blue cheese

Tasting notes

Color: dark ruby
Flavor: strong concentration of wild fruit, such as blueberry, blackberry, cherry and dark spices.
In the mouth it is really fresh with lingering tannins that are very well balanced with acidity.

Winemaking details

Totally destemmed and crushed grapes, followed by a slow fermentation with temperature control up to 26°C degrees. Aged in stainless steel tanks. Bottled periodically after a soft filtration. Winemaker: Cláudia Quevedo