

# Quevedo

## 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



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