

# Quevedo

## Ruby Port

**Vineyards** - mainly Quinta da Trovisca

**Grapes / Varieties** - Touriga Franca (30%), Tinta Roriz (25%), Tinta Barroca (15%), Touriga Nacional (10%), Other (20%).

**Total acidity** - 3,80(g/l) **Alc.** - 19,5% **pH** - 3,62 **RS** - 102(g/l)

**Bottle shelf after opening:** up to 2 months

**Try it with:** chocolate, cheese

### Tasting notes

Color: ruby

Flavour: 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.

### Winemaking details

Ruby Port is a blend of young and fresh Ports from different harvests that aged without contact with oxygen.

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

Winemaker: Cláudia Quevedo

### Press comments

Gold Medal on Sakura Wine Award, Japan 2014

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