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
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.

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
Juicy, with snappy plum and red berry flavors, accented by hints of anise. White pepper notes show on the finish. Drink now through 2019. K.M.; Wine Spectator: 88 points; Sep. 2015; Gold Medal on Sakura Wine Award, Japan 2014

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