

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

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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