



PORT WINE | PORTUGAL

## FINE RUBY

FRUITY . FRESH . ELEGANT



### VINIFICATION

Hand-picked at the optimum time, the grapes are then destemmed, crushed and converted into wine through a process of careful maceration to extract their colour, tannins and aromas, enhanced by constant churning during fermentation. This takes place in stainless steel vats at a controlled temperature (between 28-30°C) until the right degree of sweetness (baumé) is achieved. At this point, grape brandy is added to create the final fortified wine.

### THE WINE

Made by blending wines of different harvests, with different levels of maturation in stainless steel vats and oak casks for a minimum of 3 years, the result is a rich and aromatic wine, with the perfect level of sweetness.

### TASTING NOTES

A deep ruby colour, with a garnet rim. Vibrant nose, laden with young and fruity aromas. In the mouth, it is firm, smooth and balanced, revealing great freshness and vigour.

### SERVING SUGGESTIONS

Served plain, chilled or with ice, it is excellent as an aperitif, or equally delicious at any time of the day. Ideal with cheese or puddings made with chocolate.

*The wine should be stored in a cool and dry place, sheltered from light and temperature fluctuations, and the bottle should remain in an upright position.*

*Over time, it is natural that sediment will form at the bottom of a bottle of Port wine. Once opened, it should be drunk within 4 to 6 months. Best served at a temperature between 16 and 18°C.*

### VINEYARD

The rows of vines are traditionally planted across the slope in horizontal terraces. More recently vines have been planted up the slope (called "vinha ao alto", meaning vertically planted).

### SOIL

Schistous-sandstone (greywacke), interspersed with granite in some places.

### ALTITUDE

Up to 600 metres.

### GRAPE VARIETIES

Tinta Roriz, Tinta Barroca, Touriga Franca

### TECHNICAL DETAILS

**Alcohol Content** 19,5 %vol

**pH** 3,7

**Total Acidity** 4,1 g/dm<sup>3</sup>

**Reducing Sugars** 108 g/dm<sup>3</sup>

### WINEMAKER

Carlos Alves

