

## RESERVE RUBY ORGANIC PORT



### TASTING NOTES

#### COLOUR

Intense dark purple.

#### AROMA

Scents of wild fruits such as blueberry, blackberry and blackcurrant.

#### PALATE

A rich and concentrated exuberance of ripe fruit flavours which linger into a long and intense finish.

#### LIFE

Reserve Ruby Organic Port is bottled ready for consumption. Once opened, continue to store in cool conditions and enjoy within a month or two for the best flavour.

### TECHNICAL INFORMATION

#### GRAPE VARIETIES

Touriga Franca (43%),  
Touriga Nacional (42%),  
Sousão (15%).

#### SPECIFICATIONS

Residual Sugar— 104(g/l)  
Alcohol - 19,5%  
Total Acidity - 4,47(g/l)  
pH - 3,74

#### WINEMAKING DETAILS

Grapes are fully destemmed and fermented in stainless steel with temperature control up to 27°C.

Ageing continues in stainless steel and the wine is gently filtered before bottling to maintain the freshness and intensity of the rich ripe fruit flavours.

Winemaker: Cláudia Quevedo