



Quinta da  
**VALEIRA**

## RUBY PORT



### TASTING NOTES

#### COLOUR

Ruby.

#### AROMA

Rich dark fruits such as cherry and blackberry.

#### PALATE

Mouthfilling, with gentle tannins, ripened red and black fruit flavours, and a long smooth finish.

#### LIFE

Ruby 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 (50%),  
Tinta Francisca (40%),  
Touriga Nacional (10%).

#### SPECIFICATIONS

RS — 104(g/l)  
Alcohol — 19%  
Total Acidity — 3,4(g/l)  
pH — 3,67

#### WINEMAKING DETAILS

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

The grapes are completely destemmed and fermented slowly with temperature control up to 28°C degrees. The wine was gently filtered before bottling.

Winemaker: Cláudia  
Quevedo