



FINE RUBY

GRAPE VARIETIES:



New vineyards with different casts recommended for Port Wine:

Touriga Nacional, Tinta Roriz, Tinta Barroca.

WINEMAKING:



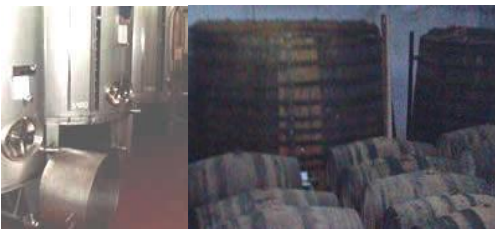
Part is made in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks.

Grapes were hand picked with 13° or 14° alcohol graduation.

The fermentation was interrupted by the addition of grape spirit (brandy) – giving the wine its 19% alcohol by volume and Baumé between 3°.



AGEING



Six months in stainless steel tanks afterwards transferred into wooden (Portuguese oak) large cone-shaped casks (balseiros) for two years and then bottled.

TASTING NOTES

Enthusiastic red colour with tastes of mature red fruits and jam. In the mouth, you notice the fruity tastes, revealing the tastes of grape varieties Touriga Nacional

It is a multipurpose wine, can be served with a wide range of cheese, a variety of fruit such as strawberries and wild berries or red fruit desserts or pies.

WINEMAKER

Alzira Viseu de Carvalho