



Poças Ruby

PORT WINE

Fortified wine produced in the mountainsides along the Douro Valley, of a Ruby colour and vibrant personality. Has intense ripe fruit aromas and it is young, fresh and rich in the palate

Serving Tips: Goes specially well with red fruit cheesecake, raspberry ice cream. Serve at 18°C/64°F. Ready to drink when bottled

TECHNICAL SHEET

QUALITY:

Ruby Port

ORIGIN:

Portugal - Douro Valley

SUB-REGION:

Tabuaço, S. João da Pesqueira (Cima Corgo)

GRAPE VARIETIES:

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

VINE'S AGE:

10-20 Years

TYPE OF SOIL:

Schist

HARVEST:

Grapes selection in the field and harvested manually

VINIFICATION:

Controlled fermentation with maceration, stopped by grape brandy addition

AGING:

Matured in wood for 3 years, followed by blending of several Port Wines from different harvests

DATE OF BOTTLING:

Bottling according to demand.

WINEMAKER:

Jorge Manuel Pintão
André Pimentel Barbosa

TASTING NOTES

COLOUR:

Red

AROMA:

Fresh fruit, raspberry

PALATE:

Broad, with surprising structure and freshness and a fruity finish

AWARDS

87 points Wine Enthusiast Best Buy
88 points Wine Spectator
Silver medal, Sommelier Wine Awards 2020

ANALYSIS

ALCOHOL:

19,20 % VOL.

REDUCING SUGAR:

111,00 g/L

TOTAL ACIDITY:

3,60 g/L as Tartaric Acid

PH:

3,73

LOGISTICAL INFORMATION

(CS6)

DIMENSIONS (W X L X H):

(cm) 26,90 x 17,70 x 27,80

WEIGHT (GROSS / NET):

(Kg) 7,80 / 4,60

VOLUME:

(cm) 4,50

PALETTE (LAYERS / BOXES PER LAYER):

6 / 19

EAN:

5601085010622

TARIFF CODE:

2204218990

ITF:

35601085620105

LOGISTICAL INFORMATION

(CS12)

DIMENSIONS (W X L X H):

(cm) 28,00 x 37,50 x 32,00

WEIGHT (GROSS / NET):

(Kg) 15,75 / 9,20

VOLUME:

(cm) 9,00

PALETTE (LAYERS / BOXES PER LAYER):

5 / 10

EAN:

5601085010622

TARIFF CODE:

2204218990

ITF:

45601085620102