



TERRAS 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.

TERRAS PORTO

WWW.POCAS.PT

SERVING TIPS

To be served anytime, at room temperature (18°C/64°F), with berry fruit pies, dried fruits, desserts or smooth cheeses. Ready to drink when bottled.

TECHNICAL SHEET

QUALITY	Ruby Porto
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 are harvested manually and transported in 30 Kg trays.
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	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues

TASTING NOTES

COLOR	Red
AROMA	Very rich aromas of ripe young fruits.
PALATE	Strong and full-bodied, long and persistent finish.

ANALYSIS

ALCOHOL	19,17 % VOL.
REDUCING SUGAR	91,20 g/L
TOTAL ACIDITY	3,21 g/L as Tartaric Acid
pH	3.92