



SPECIAL RESERVE RUBY

PORT WINE

A premium blend of good quality Ruby Ports, selected among the best of several harvests, approved by the IVDP (Instituto dos Vinhos do Douro e do Porto) to use the denomination Special Reserve.



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SERVING TIPS

Serve at room temperature (18°C/64°F) or slightly chilled in hot weather. Excellent with cheeses, berry fruit pies, almonds, nuts and dried fruits. Superb with chocolates and sweet desserts. Ready to drink when bottled.

TECHNICAL SHEET

QUALITY	Reserve Ruby Porto
ORIGIN	Portugal - Douro Valley
SUB-REGION	Tabuaço; Ervedosa do Douro (Cima Corgo); Numão (Douro Superior).
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
VINE'S AGE	20-40 Years
TYPE OF SOIL	Schist
HARVEST	Grapes are harvested manually and transported in 30 Kg trays.
VINIFICATION	Controlled fermentation with extended maceration, stopped by grape brandy addition.
AGING	In large wooden vats for an average of 4 to 5 years, then blended in stainless steel tanks to preserve its classical full-bodied style, rich and well balanced.
DATE OF BOTTLING	Bottled according to demand.
WINEMAKER	Jorge Manuel Pintão / Luís Rodrigues
TASTING NOTES	
COLOR	Ruby
AROMA	Ripe red fruits, strawberry and raspberry.
PALATE	Full bodied and rich, with a long and remarkable finish.
ANALYSIS	
ALCOHOL	20,03 % VOL.
REDUCING SUGAR	96.10 g/L
TOTAL ACIDITY	3.43 g/L as Tartaric Acid
PH	3.79