

Ruby Port

FERREIRA, DOURO VALLEY, PORTUGAL



HARVEST & VINTAGE NOTES

Porto Ferreira Ruby is vinified using the traditional Porto Wine method. Hand-picked grapes are softly crushed and, after partial stalk-removal, fermented with maceration allowing the best components of the grape skins to be extracted. The whole process takes place under strict control of both temperature and wine density, making it possible for the winemaker to choose the ideal moment for the addition of wine alcohol, fundamental to halt fermentation and keep the natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required. After the vintage, the wine stays in the Douro, where the Winter cold helps lees to settle.

During aging, the wines are monitored and tasted by the oenology team, which selects the wines and supervizes the blending so as to reach the final wine, with the character and style of Porto Ferreira Ruby. The final blend has an average age of about 3 years.

Porto Ferreira Ruby has an intense and well defined ruby hue, showing the quality of the selected wines. Its intense aroma is reminiscent of very ripe fruit, fine-tuned through its careful aging in wood as well as through the blending carried out during its natural aging process. Full-bodied and rich, it has a fine balance between its sweetness and its tannin structure, giving it unique characteristics and a fine and attractive long finish.



WINEMAKER: Luís Sottomayor

GRAPES: Touriga Franca, Touriga Nacional, Tinta Barroca, Tinto Cão, Tinta Roriz and Tinta Amarela

ALCOHOL: 19.5%

RESIDUAL SUGAR: 100.2 g/L

PH: 3.47

TOTAL ACIDITY: 3.83 g/L

