

Bulas

PORT
RUBY
RESERVE



Produced with grapes from our Quinta da Costa de Baixo and Quinta da Fozceira vineyards, located on the right bank of the Douro River, in the Cima Corgo region, whose vineyards are classified with the letter A.

Fermented in stainless steel vats at controlled temperature and addition of brandy to finish. The wine aged in stainless steel vats during an average of 3 years and was bottled when ready to drink. This wine has an intense ruby colour and exuberant characteristic aromas of red fruits, which makes it ideal for informal occasions. In the mouth it is fresh and young, with notes of raspberry and cherry, and has a long intense finish.

This wine should be kept in a place protected from light, between 14 and 16°C, in a vertical position. It is ready to be consumed, no decanter needed. It is perfect as an aperitif, with dark chocolate, or to accompany red fruits-based desserts, such as cheesecake and panna cotta. Serve between 16 and 18°C.

Region | Douro

Grape Varieties | Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz

Soil Type | Schist

Harvest Method | Handpicked

Harvest Period | September

Ageing | 3 years in stainless steel vats

Alcohol | 19,50% vol.

Baumé | 3,5

Total Acidity | 3,30g/dm³ (Tartaric Acid)

Volatile Acidity | 0,20g/dm³ (Acetic Acid)

pH | 3,81 | **Sugar** | 103,0g/dm³

Bottle | Porto Tradicional | **Capacity** | 750ml | **Weight** | 1361g

Box | 6 x 750ml | **Dimension** | 252 x 170 x 310mm | **Weight** | 8404g

Europallet | 1200 x 800mm | **Boxes per pallet** | 105

