

PORTAL D'AZENHA RUBY PORT



Douro Doc, Portugal.



Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Barroca.

Alcoholic value: 20%. Total acidity: 4.34 g/l.
pH: 3,37. Reducing sugars: 119.8 g/l.



There is a continental climate in the area with hot summers and cold winters. The area is little susceptible to the north winds and the winds of the Atlantic because it is protected by the Serra Mesão. The soil consists mainly of granite and slate.



Vinification process :

Fermentation in stainless steel cuves. The must undergoes a fermentation process, which is stopped by the addition of brandy of 77% vol when the desired sweetness is reached. Ageing in barrels for 2 months, after which it is separated from the sediment and if necessary the alcohol % gets adjusted.



This port ripens for three years on large wooden barrels. Deep ruby red. Young, full-bodied port with aromas of ripe fruit (black stone fruit).



Serving at room temperature (18° C), suitable at any time of the day.



EPAL, 100 boxes of 6 x 75cl.

