



QUINTA DAS
CARVALHAS

PORTO RESERVA RUBY



ABOUT THE WINE

The Reserva Ruby from Quinta das Carvalhas is one of the beautiful Ports produced at this iconic estate, made from traditional Douro grape varieties such as Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Francisca, and Tinto Cão grown on the property. The "Reserva" designation is thus given to a Ruby of superior quality.

AGEING AND BLENDING

Fermentation of the Reserva Ruby takes place in stainless steel autovinifiers, followed by ageing in large old oak vats for a period of 4 years, thus qualifying it as a Reserva Ruby.

WINE PROFILE

Ruby in color with a solid structure, it is rich in ripe red fruit aromas, complemented by hints of rockrose and forest nuances. It is characterized by its smoothness and harmony on the palate.

ANALYTICAL INFO

Sugar: 96 g/l
Total Acidity: 4,2 g/l
Volatile Acidity: 0,19 g/l
Alcohol: 19,7%



Perfect for the classic pairing of Port wine and cheese, such as with Cheddar. It also pairs wonderfully with desserts based on dark chocolate and/or wild berries.



The bottle should be stored upright, protected from light and heat. Serve between 14 to 16°C.



This wine is ready to be enjoyed and does not require decanting.

