



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORT FINE RUBY

THE WINE

Ruby Port is a young and fresh Port.

VINIFICATION

It is a 3-year-old blend that tries to keep all the fruity aroma and vigor of young wines.

TASTING NOTES

Dense and bright red colour. Fresh and fruity aromas with cherry, blackberry, plum and raspberry, with a slight touch of fresh mint. The attack is quite voluminous due to its youthfulness and fruit quality. Voluminous and firm finish.

GASTRONOMY

It pairs very well with duck salad, red fruit desserts and any type of cheese.



GRAPE VARIETIES



Touriga Francesa
Tinta Barroca
Tinta Roriz
Tinto Cão
Touriga Nacional

CONSERVATION



Store the bottle upright, in a cool, dry and dark place.

TEMPERATURE



16° - 18°C | 60,8°F - 64,4 F

Contains sulfites.
Alcohol 18,5% vol.
Total Acidity 4,0 g/l
pH 3,68
Baumé degree 2,9
Residual sugar 89 g/l

DEMARCATED REGION



“... Fruity aroma and vigour of young wines.”