

PORT WINE

FINE RUBY



PROVENANCE: Made 100% with grapes from vines classified “A” quality from Quinta da Romaneira, located in the heart of the Douro Valley.

VINIFICATION: The grapes were trodden by foot and vinified in stainless steel “lagares” with temperature control between 25 and 28 degrees Celsius.

AGEING: In large wooden barrels (“Tonéis” and Balseiros”) of old oak.

TASTING NOTES: Vivacious ruby color. Intense aroma of red fruits and woodland flowers. In the mouth it is elegant and balanced, velvety with an agreeable and persistent finish.

GRAPE VARIETIES: TINTA RORIZ, TOURIGA FRANCA, TINTA BARROCA

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| WINE ANALYSIS: | LOGISTIC INFORMATION: | info@quintadaromaneira.pt www.quintadaromaneira.pt |
| Alcohol (% Vol.): 19,5 Total Acidity: 4,3 g/l AT Total Sugar: 80 g/dm ³ pH: 3,69 | Carton Case 6 x 750 ml Weight – 7,2 Kg | |