

QTA VALE DE SAPOS

A LESSON IN THE GOOD LIFE



FINE RUBY PORT



REGION – DOURO

COUNTRY – PORTUGAL

CLIMATE – MEDITERRANEAN

GRAPE VARIETIES – 30% TOURIGA FRANCA, 30% TINTA BARROCA,
20% TINTA AMARELA, 20% SOUSÃO

WINEMAKER – RITA SEQUEIRA

VINIFICATION – FOOT TRODDEN IN GRANITE VATS “LAGARES”.

ALCOHOL: 19,23 % SUGAR: 127 G/DM³

TOTAL ACIDITY: 3,9 G/DM³ PH: 3,96

BOTTLE: 750 ML

TASTING NOTES – WITH INTENSE AROMAS OF REF FRUITS, IT SHOWS VERY ELEGANT IN THE MOUNTH, WITH MODERATE SWEETNESS AND LONG AFTER TASTE.

STORING – READY FOR DRINKING. THE BOTTLE SHOULD BE PROTECTED FROM LIGHT AND HUMIDITY, AT A CONSTANT TEMPERATURE (16-18°C).

SERVING SUGGESTIONS – PERFECT ON ALL OCCASIONS AND WITH CHOCOLATE. SERVE AT ROOM TEMPERATURE OR SLIGHTLY CHILLED.