

Quevedo



Ruby Port

Fresh, full bodied Port, made under the strict control of a Kosher for Passover certification. This is all over the year and on Summer time and can be enjoyed slightly chilled.

Tasting Notes

Color: ruby

Flavor: red fruit such as cherry, raspberry and redcurrant

In the mouth it is full bodied and dense with clear tannins with some fruity nuances evocative of plum and black fruit jam

Elaboration

Totally destemmed grapes, followed by a slow fermentation with temperature control up to 28 °C degrees. Soft filtration.

Varietals

Touriga Nacional (30%), Touriga Franca (25%), Tinta Roriz (15%) Tinto Cão (5%), Tinta Barroca (5%), Others (20%).

Pairing Suggestions

Apple tart; dates ; chocolate mousse

Other Information

Winemaker: Claudia Quevedo

Certification: Kosher for Passover

Alcohol 19,5%

Total acidity 4,44(g/l. tartaric acid)

pH 3,56

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