

Rocha Ruby Reserve Porto

Port Wine | Portugal



Vine

The vineyard is disposed along the slopes on horizontal levels and, more recently, they are planted along the lines of greatest slopes, so called "Vinha ao Alto" (vertically planted vines).

Soil

Schist greywacke ante-Ordovician, with some inclusions of a geological formation of granitic involving nature.

Height

Up to 600 meters.

Grape Varieties

Traditional grapes from Douro, mainly Touriga Nacional, Touriga Franca and Tinta Roriz.



Vinification

Hand-harvest at their best moment, the grapes are destemmed, crushed and vinified in a careful maceration with extraction of colour, tannins and pellicle aromas, complemented by permanent pumping-over during fermentation. This process takes place in stainless-steel vats at a controlled temperature between 28-30°C, until reaching the desired Baumé. At this phase grape brandy is added (benefit), originating a fortified wine. A wine of an exceptional quality, obtained by the location of wines with variable levels of maturation and sources.



Tasting Notes

Lively ruby colour with violet hints. Intense and harmonious nose, emerging red fruit aromas combined with a subtle and perfumed floral touch. Balanced and unctuous in the mouth, reveals a notable aromatic persistence and a wonderful finish.



Recommendations

The wine should be stored in a fresh, dry and dark place, without temperature variations, and the bottle must remain up-right. As a natural product, the Port Wine is subject to create deposit when ageing. Once opened, it should be consumed within 2 to 4 months. The periods here suggested are merely for guidance, not implying the deterioration of the wine but only a slow evolution that can lead to the loss of its original sensorial characteristics. The joviality and exuberance of the fruit makes it the ideal choice to serve with rich chocolate desserts and/or wild fruits. Absolutely delicious with cheesecakes, Panna Cotta with raspberry syrup, truffles of chocolate and cheeses of medium intensity, like camembert. The multiplicity of possible harmonies is superb, having the consumer the pleasure to go in search of new flavours. Serve at a temperature between 12 and 14°C.



Technical Details

Alcohol	20,0 %vol
pH	3,64
Total Acidity	5,10 g/dm ³
Reducing Sugars	104,00 g/dm ³



Winemaker

Pedro Sá

