



PORTO FERREIRA RUBY

TYPE: Fortified **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Porto Ferreira Ruby is a classic Ruby Porto Wine, an attractive and rich wine with the genuine flavour of the best wines produced in the Douro region with all the care and know-how acquired throughout more than 250 years of excellence that established Ferreira as leading quality winemakers and the number one brand in Portugal.

TASTING NOTES

Porto Ferreira Ruby has an intense and well defined ruby hue, showing the quality of the selected wines. Its intense aroma is reminiscent of very ripe fruit, fine-tuned through its careful ageing in wood as well as through the blending carried out during its natural ageing process. Full-bodied and rich, it has a fine balance between its sweetness and its tannin structure, giving it unique characteristics and a fine and attractive long finish.

WINEMAKER: Luís Sottomayor

VARIETIES:

Touriga Franca, Touriga Nacional, Tinta Barroca, Tinto Cão, Tinta Roriz, Tinta Amarela

WINEMAKING

Porto Ferreira Ruby is vinified using the traditional Porto Wine method. Hand-picked grapes are softly crushed and, after partial stalk-removal, fermented with maceration allowing the best components of the grape skins to be extracted. The whole process takes place under strict control of both temperature and wine density, making it possible for the winemaker to choose the ideal moment for the addition of wine alcohol, fundamental to halt fermentation and keep Porto Wine natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required.

MATURATION

After the vintage, the wine stays in the Douro, where the Winter cold helps lees to settle. The following Spring, the wines are transferred to the traditional company lodges at V.N.Gaia and stored in oak casks, where they will age for some years. During ageing, the wines are monitored and tasted by the oenology team, which selects the wines and supervises the blending so as to reach the final wine, with the character and style of Porto Ferreira Ruby. The final blend has an average age of about 3 years.

STORE

The bottle should be stored upright, avoiding direct light and excessive humidity, ideally at a constant temperature of 16°C-18°C.

SERVE

Porto Ferreira Ruby ready for drinking and will not improve if kept for a long time. Serve between 14°C-16°C. When opened it does not require decanting and maintains fresh tasting notes for about 4 weeks.

ENJOY

Porto Ferreira Ruby is often served either as an aperitif or with creamy cheeses, but it also goes very well with chocolate deserts and fruit tarts. Serve on its own or slightly chilled or with ice.

TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 4,13 g/l (tartaric acid) | Sugar: 96,3,g/l | pH: 3,58

NUTRITIONAL INFORMATION

Alcohol: 15.5g/100ml | Sugar: 9.5g/100ml | Energetic value: 152Kcal (636 kJ)/100ml | Vegan: No | Vegetarian: No | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

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QR Code



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