

Gravuras do Côa Port Ruby

RED



GRAPE VARIETIES

Blend of traditional Douro grape varieties sourced from the three sub-regions.

SOIL TYPE

Schist

TASTING NOTES

Ruby color. Fruity aroma with wild berries and black fruit. Engaging palate, with a balanced harmony between sweetness and acidity. Flavorful finish with good intensity.

VINIFICATION

A blend of different Port wines of varying ages, carefully matured for over 3 years to achieve balance and complexity.

AGEING

Stainless steel vats

AGEING POTENTIAL

4 to 5 YEARS

SERVING TEMPERATURE

Recommended temperature 12 – 16°C

ANALYSIS

Alcohol: 19 % vol. | Baumé: 4 | pH: 3,64 | Total Ac. 3,5 g/dm3 | Sugar: 112 g/100 ml

ALLERGENS

Contains Sulfites

CAPACITY

750 ml

EAN

5601247061851

WINEMAKER

Nuno Felgar

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