

PORTO

Dalva Ruby



VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy and of blending different wines. Ruby ports are made from red grape varieties, preventing oxidations as much as possible and maintaining colour and freshness. The result is a Port with a youthful profile, deep red color, and fruity character.

TASTING

With a deep ruby color, this Porto, full of vigor, unveils a nose characterized by red fruit. On the palate, it is balanced and firm, with the fruity profile lingering intensely, finishing with a light, fresh touch of mint.

HOW TO SERVE

Traditionally served with cheeses, it pairs well with chocolate desserts. Should be served at a temperature between 16°C and 18°C.

TECHNICAL SPECIFICATIONS

CATEGORY
Ruby

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced with traditional red grape varieties from the Demarcated Douro Region, such as Tinta Barroca, Tinto Cão, Touriga Nacional, Tinta Roriz and Touriga Franca.

OENOLOGY
José Manuel Sousa Soares


HARVEST
Hand picked


ANALYSIS
Alcohol: 19% vol.
Total Sugars: 95 g/l
Total Acidity: 4,2 g/l (Tartaric Acid)
pH: 3,79

CELLARING
Should be kept upright, protected from direct light, at constant and low temperature.

LAST REVISED
2024



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