

# REAL COMPANHIA VELHA ROYAL OPORTO RUBY



<i>Wine</i>	Royal Oporto Ruby
<i>Varieties</i>	Traditional Douro varieties in undefined percentages.
<i>Year</i>	NV
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal

*Store bottles in a cool, dry place and away from direct light (16°C).  
Serve at 16°C. Enjoy this fantastic Ruby Port with a chocolate desert,  
pastry or cheeses.*

## *Port Wine*

Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture. The Royal Oporto Ruby is composed by a blend of differently dated Ports, which are rigorously selected and aged in oak vats, resulting in an average of 2 years.

## *Winemaking and ageing*

The Ports selected for the blending of this wine are fermented in autovinifiers in contact with skins until its interruption through the addition of brandy. The ageing process is then carried out in oak vats for an average period of two years.

### *Technical Information*

Alc./Vol.:	19%
Baumé:	3,4 g/l
V. Acidity:	0,20

## *Tasting Notes*

This Ruby Port presents a beautiful ruby colour and notes of violet that characterize it for its youth and freshness. Its ripe red fruit aromas stand out, while on the palate shows a notable smoothness and is constantly harmonious.