

Quinta do Passadouro®

PASSADOURO RUBY RESERVA



DENOMINATION

Douro Doc, Sub-região Cima Corgo
Vale Do Rio Pinhão

VINEYARD DESCRIPTION

Altitude: 100 tot 350 mts

Soil: Schist

Plantation System: Terraces, Vertical vineyard and Traditional walls

Yield: 20 hl/ha

Varieties: Field blend vineyard with traditional Douro varieties

Harvest: September - October,
handpicked using 20 kgs plastic cases.

ANALITICAL DATA

Alcohol: 19,50% by vol.

pH: 3,64

Total Acidity: 4,62 gr/l (tartaric acid)

Volatil Acidity: 0,35 gr/l (acetic acid)

Total Sulphur Dioxide: 102,0 mg/l

Baumé: 3,8

VINIFICATION

Grapes are hand picked and the fermentation was done in 'lagares', food trodden and temperature controled. The aging was done during 5 years in large wooden barrels.

TASTING NOTES

Ruby colour. Very attractive and complex aroma with red fruits and spices. The palate shows a very elegant Port with fine tannins and a silky texture. This Ruby Reserva is as well long as soft in the final.

