



— QUINTA DA —
TROVISCA

Reserve Ruby Bio Port

Produced from seven hectares of organically farmed vineyards at Quinta da Trovisca, this is a particularly intense and concentrated Reserve Ruby Port.

Grape Varieties: Touriga Nacional (42%), Touriga Franca (43%), Sousão (15%)

Total Acidity: 4.47 (g/L)
Alcohol: 19.2 %
pH: 3.74

Tasting Notes

Colour: Intense dark purple

Flavour: Scents of wild fruits such as blackberry, blueberry and blackcurrant follow through to a rich palate full of the concentrated exuberance of these ripe dark fruit flavours, and into a long and intense finish.

Winemaking

Grapes are fully destemmed and fermented in stainless steel with temperature control up to 27°C. Ageing continues in stainless steel and the wine is gently filtered before bottling to maintain the freshness and intensity of the rich ripe fruit flavours.

Winemaker: Cláudia Quevedo

Food Pairing Suggestions

Strong flavoured cheese and dark chocolates will complement this rich Port.

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