

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Ruby Port

Douro, Portugal

Vintage: Non-Vintage

Overview

The Ruby is a new blend. This is how Port wines begin.

Winemaking

This is a blend of three-year-old wines that seeks to sustain the development of its red color, maintaining the fruity aroma and vigor of young wines.

Tasting Notes

The Ramos Pinto Ruby Port has a dense red color that is more intense than that of Tawny Port. It is lively and intense, and has strong, fruity aromas characteristic of its grape varieties (primary aromas such as cherry, blackberry, plum and raspberry, with a hint of cinnamon). It has a rather voluminous attack because of its exuberance and amount of fruitiness. Through the retro nasal passage, we become aware of its aromatic purity coming from the aromas of the grapes. It has a long, compact finish.

Food Pairing

It pairs very well with duck salad, red fruit desserts and any type of cheese. Serve between 17° and 18° C. Store the bottle upright, in a cool, dry and dark place.

TECHNICAL INFORMATION

Varietals: Touriga Franca and Tinta Barroca

Wine Alcohol: 19.5%

Titrateable Acidity: 3.4 g/l

pH: 3.75

Residual Sugar: 96.5 g/l

Aging: Aged three years in large chestnut casks