

FINE RUBY Boeira Bottle 750 ML

Port Wine



TERROIR

The vineyards are located on the Alijó plateau, in the Douro Demarcated Region, at an altitude of 550 meters. Morning dews are followed by days with high temperatures in summer and low temperatures in winter, but slightly less harsh than the average for the Douro wine region.

VINIFICATION

Porto wine classical method with unique maceration and short alcoholic fermentation in stainless steel tanks followed by fortification.

AGEING

Average cask ageing approximately of 3 years.

TASTING NOTES

Medium intensity ruby color. Nose dominated by red fruits. In the mouth, elegant structure with solid but well integrated tannins. Rich and fruity finish.

SERVING

10°C – 12°C

PAIRING

Red fruit sweets, medium intensity cheeses.

ENOLOGY

Helena Teixeira

CATEGORIE	Port	ALCOHOL	19,6 % vol.
REGION	DO Douro	RESIDUAL SUGARS	104 g/dm ³
SOIL	Schist soils	BAUMÉ	3,4
GRAPES	Málvasia Fina, Viosinho, Gouveio e Còdega de Larinho	TOTAL ACIDITY	383 g/dm ³
ALERGENICS	Sulphites	pH	3,73
		DRY EXTRACT	125,1 g/dm ³
		VOLUME MASS	1,0221 g/cm ³



BOX

MATERIAL	Card
BOTTLES	6
WEIGHT	9 kg
MEASURES	L30 W21 H32 cm



PALLET

TYPE	EUROPALLET
BOTTLES	480
CASES	80
LEVELS	5