



QUINTA **DE**CEIS

ORGANIC PORT RESERVA RUBY

VINEYARDS AND HARVEST NOTES

Grapes were selected from the best plots of the Douro Valley, in the Cima Côrgo sub-region. The predominant varieties of this Port wine CASA DE CEIS Reserva Ruby Biológica are Touriga Franca and Touriga Nacional with 85% and the remaining 15% of Sousão. The grapes were harvested by hand - after sampling at various stages of ripening and laboratory analysis - at the ideal time. This port wine is entirely produced from organic viticulture grapes, reflecting the sustainability, naturalness and respect for the biodiversity of the Douro Valley, which also corresponds to our production philosophy and our life matrix. The CASA DE CEIS Organic Port Reserva Ruby is officially certified by SATIVA - Portuguese certification body that integrates QUAVERA ALLIANCE and IFOAM - as being made from organically grown grapes.

WINEMAKER'S NOTES

The grapes were totally destemmed and fermented in stainless steel tanks with strict temperature control, not exceeding 27°C. The aging was continued in stainless steel and brandy was added to transform the initial product into fortified wine. The wine was gently filtered before bottling. This unique CASA DE CEIS Organic Port Reserva Ruby is ready to be tasted. It reflects the best freshness and great intensity of the rich flavors of ripe fruit thanks also to the organic production method, ensuring maximum expression of the unique characteristics of the indigenous and traditional port wine varieties. After opening it should be stored in a cool place and the bottle should be kept upright and protected from light and temperature fluctuations. Consume after opening, preferably between 2 and 5 months. Port wine, a natural product, is subject to deposit with age.

TASTING NOTES

An Organic Port Reserva Ruby with intense dark purple color. Intense aromas of wild fruits such as blackberries, blueberries and blackcurrants. In the mouth a rich and complex concentration of ripe fruit flavors. A delicious wine with a fantastic flavor, texture and a long and intense finish. Dessert wine that harmonizes with intense cheeses, especially blues, chocolate or berries desserts. Delicious wine to finish a meal. Serve slightly cool ideally at a temperature between 14°C and 16°C

TECHNICAL INFORMATION

Blend: Touriga Franca, Touriga Nacional and Sousão
Denomination of Origin: Port Wine
Lot: ADRBR
Location of the vineyards: Cima Côrgo to 600m
Aging: stainless steel tub
Alcohol content: 19,5%
Total acidity: 4,47 g / l
PH: 3.74
RS: 104 g / l
Date of bottling: November 2019

