



CASA DE CEIS Ruby

Reserva Organic

VINEYARDS AND HARVEST NOTES

Grapes were selected from the best plots in Douro River Valley, in the Cima Côrgo sub-region.

The predominant grape varieties of this Port Wine CASA DE CEIS Organic Reserva Ruby are Touriga Franca and Touriga Nacional with 85% and the remaining 15% of the Sousão variety.

The grapes were harvested by hand - after taking samples at different stages of maturation and carrying out the respective laboratory analyzes - at the time considered ideal.

This Port Wine is produced entirely from organic viticulture grapes, reflecting sustainability, naturalness and respect for the biodiversity of Douro valley.

CASA DE CEIS Reserva Organic Ruby is certified by KIWA SATIVA.

WINEMAKER'S NOTES

The grapes were fully destemmed and fermented in stainless steel tanks with strict temperature control, not exceeding 27°C.

The wine was carefully filtered before bottling.

This unique CASA DE CEIS Reserva Organic Ruby is ready to be tasted.

It reflects the best freshness and the great intensity of the rich flavors of ripe fruit. The organic production method guarantees the maximum expression of the unique characteristics of indigenous and traditional Port wine grape varieties.

After opening, it should be kept in a cool place, and the bottle should be 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

A CASA DE CEIS Ruby Organic Reserve with a dark purple color.

Intense aromas of wild fruits, with blackberries, blueberry and redcurrant. In the mouth an exuberant and complex concentration of ripe fruit flavors.

A delicious wine, with a fantastic flavor and texture. A long and intense finish.

Dessert wine that harmonizes with intense cheeses, especially blues, chocolate or wild fruit desserts.

Delicious for the end of meals

Serve slightly fresh, ideally between 14°C and 16°C

TECHNICAL INFORMATION

Blend: Touriga Franca, Touriga Nacional and Sousão

Designation of origin: PDO Douro

Batch: ADRBR

Vineyard location: Douro valley, Cima Côrgo sub-region up to 600m

Aging: stainless steel tank

Alcohol content: 19.5%

Total acidity: 4.47 g / l

PH: 3.74

AR: 104 g / l

Bottling date: November.2019

