



QUINTA DE CEIS

Ruby Reserva

Old vines 2020

VINEYARDS AND HARVEST NOTES

The grapes selected for this wine were from old vines in our best plots. The traditional grape varieties predominant in this Porto wine QUINTA DE CEIS Ruby Reserva Vinhas Velhas 2020, are Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Francisca, Touriga Nacional, and other indigenous varieties from the sub region of Cima Côrgo in Douro valley.

The 2020 growing season was inevitably dominated by the pandemic, with all the challenges to our vineyard work. The harvest was short and required an unusual effort. The production was lower, but the musts were of good quality, with high sugar levels and good acidity. The beginning of Spring was warm, like the Winter, with abundant rainfall in April and May. However, the growing season became challenging due to the heatwaves recorded from June to September. The period from January to September 2020 was the hottest ever recorded in the Douro region. Vineyard management remained demanding, with its evolution being monitored every week, and sometimes daily, to harvest at the right moment.

WINEMAKER'S NOTES

Winemaking with the most modern technology and complete temperature control. The bunches that were not in perfect condition were eliminated. Full de-stemming, gentle crushing, and thermal shock were followed by a pre-fermentation cold maceration period in the press for about 12 to 24 hours. The masses were then transferred to wide, shallow fermentation tanks, where they fermented for about 6 days at temperatures between 22°C and 26°C. The bottle should be stored horizontally, protected from light and heat, ideally at a temperature between 14°C and 16°C.

TASTING NOTES

This **QUINTA DE CEIS Ruby Reserva Old Vnes 2020** is an excellent example of an unusually high-quality Ruby. A selection of wines from different vintages. It has a red color and a complex, very intense aroma, with prominent notes of black fruits, balsamic elements, and chocolate. On the palate, it is dense, full-bodied, with a lively and well-pronounced acidity. It has a long, persistent, and delicious finish.

It pairs well with strong-flavored cheeses, aged cheeses, and desserts with chocolate and red fruits.

As a natural wine, it may form a deposit with age, so we recommend decanting before serving, at a temperature between 14°C and 16°C.

Once opened, it is best consumed within 8 to 10 days.

TECHNICAL INFORMATION

Old Vine Blend:

Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Francisca, Touriga Nacional, and other indigenous varieties from the Douro wine region

Designation of Origin: PDO Douro

Lot: AD20RR

Vineyard Location: Cima Côrgo

Alcohol Content: 20%

Total Sugars: 93 g/dm³

pH: 3.69

Total SO₂: 64 mg/dm³

Baumé: 3.0

Total Acidity: 4.2 g/dm³ (tartaric acid)

Nominal Volume: 75cl / Contains Sulfites

Produced and Bottled by Alceis Invest Lda, Gouvães do Douro, Dec. 2023

