

QUINTA DE LA ROSA

Ruby Port NV



Category:	WINE		
Style:	FORTIFIED/APERITIFS		
Variety:	PORT		
Region:	DOURO VALLEY		
Vintage:	NV		
Volume:	750ml		
Vineyard:	All our ports are made in the house style namely slightly drier without any cloying sweetness that can be associated with some other ports. We also work hard making sure the brandy is well integrated. As with our wines, we search for harmony and equilibrium from our vineyards and we try to enable the grapes to express themselves in the bottle. The La Rosa style is to make well defined wines without too much extraction and tannin.		
Vinification:	The first pressing of the white grapes are taken off to be made into white wine. When the pH starts to rise, the last approximately 10% of the juice is drawn off into stainless steel vats, to be made into white port. When the fermenting juice reaches 1 Beaume, brandy is added to stop the fermentation.		
Appearance:	The Ruby as a result has a more vibrant colour		
Bouquet:	greater depth, body and fruit than many other Rubies.		
Palate:	It is rich with a long finish, like all the La Rosa ports, not too sweet.		
Technical Analysis:			
Alcohol:	19.50%	Packaging:	1 x 750ml
Hancocks Product:	79015		