

## RUBY PORT

### BACKGROUND INFORMATION

Established in 1815, Fonseca belongs in the first rank of Vintage Port houses. It is regarded as one of the most stylistically consistent of the classic Vintage Port houses and its Ports have been made by five generations of the Guimaraens family since its foundation. This consistency derives not only from continuity of family involvement, and the knowledge and skill passed down from one generation to the next, but also a close link with the vineyard. The firm's three estates of Panascal, Cruzeiro and Santo António are the heart of the distinctive character of Fonseca's Vintage Ports.

Fonseca's respect for the vineyard and the unique environment of the Douro Valley expresses itself in the firm's leadership in the field of sustainable viticulture. In 2006 it became the first house to offer a Port made entirely from organically produced grapes. Fonseca is the only Port house with four 100 Point scoring wines. Perhaps more than any other Port producer, Fonseca has built a loyal community of Port enthusiasts who value its individuality and the inimitable character of its wines.

### THE WINE

Ruby Port is a traditional style of Port and Fonseca has been shipping Ruby since the company was founded in 1815.

Fonseca takes great pride in their Ruby which has remained consistent in quality for over two centuries.

The wine is aged for three years in large wooden vats where they soften and develop without losing their fresh, intense fruity character and their deep ruby colour.

Fonseca Ruby is bottled for immediate drinking.

### TASTING NOTES

Deep ruby colour. Fresh, vigorous and youthful nose, full of intense cherry and blackcurrant aromas. Full-bodied on the palate, with solid but well integrated tannins, and a long, rich, fruity finish .

### STORAGE

This wine is ready to drink and does not require decanting.

The bottle should be kept upright, protected from light and at a cool and constant temperature.

### SERVING

The wine benefits from being served between 16°C to 18°C.

The particular qualities of this wine allow it to be enjoyed over an extended period of time once opened, without losing its freshness and vibrancy.

Optimum drinking time after opening the bottle is two months.

### PRESS COMMENTS

- **Cuisine.co.nz - TOP 10 fortified wines 2023 - #9**
- **Roger Voss, Wine Enthusiast, June 2012 - 88 Points**

*"A big, bold and rich Port that is smooth and very plush with a velvet feel. The style is ripe and rounded, a delicious medley of jammy fruits and soft tannins."*

- **Kim Marcus, Wine Spectator, April 2012 - 87 Points**

*"This floral style shows plenty of violet between the sweet cherry and dried red berry flavours. A bit light mid palate, with straightforward spice notes on the finish."*

- **Geoffrey Kleinman, whiskedfoodie.com, February 2012**

*"Well balanced while still being lush."*



### PAIRING SUGGESTIONS

It is an excellent dessert wine, particularly with rip, blue cheeses.