



Niepoort Fabelhaft Rabe Ruby

The imaginary world of Wilhelm Busch has long crossed our world of wines. We try to innovate, keeping the tradition and in this process all the details are important. The unlucky and gloomy crow from the fable "Hans Hucklebein", created by Wilhem Busch himself, illustrates the Fabelhaft Port Wines.

The Fabelhaft Ruby, a young, vigorous and fresh Port Wine, is distinguished by the red capsule, while the Fabelhaft Tawny, subtle, elegant and expressive, finds its identity in the orange capsule.

With Fabelhaft Ruby and Tawny the doors to the magical and wonderful world of Port Wines are opened. Discover it!

VINIFICATION

The Fabelhaft Rabe Ruby ages an average of three years. The grapes come from low yielding old vineyards in the Cima Corgo Region of the Douro Valley, with several sunlight exposures. The grapes are predominantly foot trodden in lagares, and then the wine ages in large wooden vats at Vila Nova de Gaia.

TASTING NOTES

With the typical dark red colour, concentrated and fresh, with good notes of berries and some floral notes. Young in the mouth, structured and with mineral profile, it is a wine ready to drink with a very harmonious balance between the fruit, sugar, and acidity.

TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A: REGION Douro SOIL TYPE Schist VINEYARDS Cima Corgo

AVERAGE VINE AGE Over 30 years

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Tinta Amarela, Sousão, Tinta Roriz and others

VINES PER HA 4000-6000 HARVEST PERIOD September/October HARVEST METHOD Hand picked

FERMENTATION Lagares (wine press tanks)/Foot treading AGEING Large old oak casks DRY EXTRACT (G/DM³) 127.7

RESIDUAL SUGAR (G/DM³) 100 ALCOHOL (%) 19.5 BAUMÉ 3.2 PH 3.68 TOTAL ACIDITY (G/DM³) 3.8

VOLATILE ACIDITY (G/DM³) 0.2 TOTAL SO₂ (MG/DM³) 59 VOLUMIC MASS (G/CM³) 1.0209

FOOD SUGGESTIONS To be served after a meal, by itself, with dark chocolate or soft cheese.
Optimal temperature - 14°C

BOTTLE



BOX



PALETTE

