



## Niepoort Ruby-Port

At Niepoort we believe that the colour of the Port should be inspired by the "ruby stone". Niepoort Ruby is fresh, young and fruity. An expressive Port with great character. Ruby keeps well for several years, although the wine will not improve with age. No decanting is necessary since the wine contains no sediment.

### VINIFICATION

The wine comes from low yielding old vineyards in the Cima Corgo Region of the Douro Valley. The grapes are predominantly trodden in Lagares, prior to ageing in large wooden vats at our lodges in Vila Nova de Gaia and bottled with an average age of 3 years.

### TASTING NOTES

Dark red in colour, with a fresh vibrant aroma of dark fruits which follows through on the palate along with a mineral character, a youthful wine with good extract and great balance, offering superb "drinkability".

### 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 PRUNING METHOD Guyot and Royat HARVEST PERIOD September/October

HARVEST METHOD Hand picked FERMENTATION Lagares (wine press tanks)/Foot treading

AGEING Large old oak casks DRY EXTRACT (G/DM<sup>3</sup>) 122.3 RESIDUAL SUGAR (G/DM<sup>3</sup>) 93 ALCOHOL (%) 19.3

BAUMÉ 3.3 PH 3.67 TOTAL ACIDITY (G/DM<sup>3</sup>) 4 VOLATILE ACIDITY (G/DM<sup>3</sup>) 0.2 TOTAL SO<sub>2</sub> (MG/DM<sup>3</sup>) 84

VOLUMIC MASS (G/CM<sup>3</sup>) 1.02 ALLERGENS Sulfite

FOOD SUGGESTIONS Ready to drink now, after a meal, by itself or with soft cheeses.

BOTTLE



BOX



PALETTE

