



## Niepoort Ruby Reserve

Niepoort Ruby Reserve aims to be an accessible and easy drinking wine, while at the same time, retaining a high level of quality. A modern youthful style, resulting from a careful selection of very special wines aged for 3 to 4 years.

### VINIFICATION

The grapes for this wine are sourced from various parcels of vineyards in the Cima Corgo, the heart of the Demarcated Douro Region. Vinified in lagares, ageing is carried out in large old oak casks, for a period of 3 to 4 years. Following ageing the various wines are put together so as to obtain a richer and complex final "blend".

### TASTING NOTES

Bright red in colour, exhibiting a very attractive aroma, with notes of ripe red fruit that stand out (plum, cherry) along with a touch of dark chocolate and cocoa. Smooth on the palate, with evident tannins, but very round and soft. All balanced with good acidity which makes the wine easy to drink with chocolate based desserts.

### TECHNICAL INFORMATION

PRODUCER Niepoort (Vinhos) S.A REGION Douro SOIL TYPE Schist VINEYARDS Vale do Pinhão/Ferrão

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 HARVEST PERIOD September/October

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

AGEING 3 years in large old oak DRY EXTRACT 130.3 RESIDUAL SUGAR (G/DM<sup>3</sup>) 111 ALCOHOL (%) 20

BAUMÉ 3.6 PH 3.61 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>) 39

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

FOOD SUGGESTIONS Goes well with chocolate based desserts, soft cheese or by itself.

#### BOX

29.5 cm  
16.8 cm  
x 6  
8363 g  
cardboard

#### PALETTE

120 cm  
80 cm  
x 5 Rows  
100 Boxes