

QUINTA DO TEDO

RUBY PORTO



Deep ruby color with aromas of macerated red fruits such as strawberry, raspberry, and black cherry with notes of citrus peel. Round and full-bodied with liveliness on the palate.

Color: Red

Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz

Area of Production: Douro Valley, Cima Corgo

Age of Vines: Average 35 years

Yield: 1.5 Tons per acre

Soils: Schist

Farming Practices: Certified Organic

Yeast: Indigenous

Fermentation and aging: Foot-crushed in granite lagars, macerated and fermented in lagar for 6 days, 3 years ageing in neutral French oak.

Alcohol: 19.5%

Residual Sugar: 103 g/l