



VISTA ALEGRE FINE RUBY



Porto Wine | Portugal - Demarcated Douro Region

Grape Varieties

Careful selection of grapes from the Demarcated Douro Region, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão.

Wine Making

Traditional method of wine making of Port wine. After a partial stripe of the grapes, with light crushing, follows the fermentation with skin maceration. The fermentation occurs with temperature control, being stopped by adding brandy (firewater). All the process of vinification is controlled by the team of oenology, considering the kind of grapes, its level of maturation and the sweetness wanted

Sensorial Analysis

Visual: Clean

Colour: Full Ruby

Aroma: Complex mature fruits, smoothen by the short period in wood

Taste: Full-bodied, smooth, round, with sweet tannins and with a long finish

Suggestions

Consumption: Ready for consumption; do not need decantation. Serve chilled, as an aperitif with cheese, ham, smoked ham and dry fruits. Also indicated for desserts made from chocolate, cream, and coffee as well as fresh fruits, red fruits and wild fruits. Should be served at temperature between 14°/16° C.

Preservation: Bottle should be in the upright position, at a constant temperature and away from intense direct light. After opening, consume preferably in 3 to 4 weeks.

Other Information

Aging: Blending of selected red wines, ruby coloured, matured in oak casks, with an average of 3/4 years

Technical Details

Alcohol:	20% vol.
Total Sugar:	96,6 g/l
Total Acidity:	4,49 g/l (tartaric acid)
pH:	3,48
Total Sulphur Dioxide (INS 220):	82 mg/dm ³
Baumé:	3,48

Logistic Information

Bottle:	Bottle VALLEGRE 1 dark - 750 ml
Cork:	Natural Cork with capsule
Packaging:	Carton case of 6 bottles
Palletization:	105 carton cases of 6 bottles
EAN 13 (Bar Code Bottle):	5 602 660 00140 0
ITF 14 (Bar Cod Cases):	1 5602 660 00140 7

Wine Maker

Manuel Tavares / José Araújo