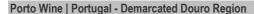
VISTA ALEGRE RESERVE RUBY DECANTER







Careful selection of red grapes from Vallegre's Estates, mainly: Touriga Nacional, Touriga Franca, Tinta Roriz, Sousão, 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, with violet nuances Aroma: Perfumed, very fruited and complex

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

Suggestions

Consumption: Ready for consumption; do not need decantation. Serve fresh, as an aperitif with cheese,

ham, smoked ham and dry fruits. Also indicated for desserts made from chocolate, cream, and pies made from red fruits and wild fruits. Should be served at a temperature between

14° to 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

This wine is the result of blending a selection of red wines, ruby colour, matured in oak Aging:

casks, with an average of 5 years

Technical Details

Alcohol: 20% vol. **Total Sugar:** 103,6 g/l

Total Acidity: 4,20 g/l (tartaric acid)

3,74 Total Sulphur Dioxide (INS 220): 58 mg/dm3 Baumé: 3,4

Logistic Information

Bottle: Bottle Decanter - White glass - 750 ml

Cork: Natural Cork with capsule **Individual Packaging:** Individual carton box Packaging: Carton case of 6 bottles Palletization: 48 carton cases of 4 bottles

EAN 13 (Bar Code Bottle): 5 602 660 00226 1 ITF 14 (Bar Cod Cases): 1 5602 660 00226 2

Wine Maker

Manuel Tavares / José Araújo



