



## FACT SHEET

### ROYAL OPORTO RUBY

*It is matured in oak casks in Vila Nova de Gaia for, at least, three years. This blend of wine is young, full-bodied and sweet. Good concentration of colour Ruby. Persistent fruit and harmonious on the palate.*

### Demarcated Region

*DOURO*

### Grape Varieties

*Tinta Francisca, Tinta Carvalha, Tinta Roriz, Touriga Francesa, Tinto Cão.*

### Wine Analysis

Alcohol % vol. 20 C :	19
Specific gravity :	1020
Volatile Acidity :	0,20
Total SO 2 mg/l :	60

### Sugar

*Sweet*

### Serve

*Served at 15 - 18°C. Drink on its own or white cheese.*

### Storage

*Store vertically at a  $\pm 15^{\circ}C$ , constant temperature.*

*Vila Nova de Gaia, 21 de November, 2002*

*Written by:*

*Approved by:*

