



QUINTA DO PORTAL

PARADOR RUBY

DOC PORTO

QUINTA DO
PORTAL

ENÓLOGOS DISTINTOS
FINE WINEMAKERS



www.quintadoportal.com

VARIETIES:

Traditional Douro varieties like Tinta Roriz, Touriga Franca, Tinta Barroca and Touriga Nacional

HARVEST:

Type: Hand-picked

Date: September and October

Yield: 5,0 tons/ha

WINEMAKING:

Fermentation tank: Stainless steel

Alcoholic Fermentation: Maceration at 28-30°C

Ageing: 3 years in toneis

WINE ANALYSIS: REG. 15690

(Alc. Label: 19,0% Vol)

Alcohol wine: 19,22%

Residual Sugar: 104,4 (g/dm³)

Total acidity: 3,78 (g/dm³)(Ác. Tart.)

pH: 3,62

BOTTLING:

Cork: natural cork (t-cork)

NUTRITIONAL FACTS:

Calories: 151 cal/100ml

Other info: May be included in vegetarian diet

Sugestion: Enjoy at 16°C-18°C with cheeses or with a dessert that includes chocolate and red fruits

VITICULTURE:

Located in the Northeast of Portugal around the basin of the Douro River, the Douro Demarcated Region has a total area of 250.000 hectares, and is divided in 3 sub-regions naturally different.

Quinta do Portal vineyards are in the Upper Corgo sub-region on the Pinhão valley. Our 5 estates Quinta do Portal, Quinta do Confradeiro, Quinta dos Muros, Quinta da Abelheira and Quinta das Manuelas, total a vineyard area of 100 hectares, that given the different altitudes, solar expositions, soils and grape varieties generate the excellency of the grapes we use in our different wines.

MIGUEL SOUSA

WINEMAKER NOTES:

Named Ruby due to its typical purple colour it has a very attractive visual. Aromas of red fruits, well structured in the mouth, and good balance of the sweet fraction, make it an excellent Port within its type. The wine is ready to enjoy.

PAULO COUTINHO