

QUINTA DE COTTAS DOURO

RUBY PORT COTTAS

Type

DOC PORTO

Grape Varieties

Touriga Franca, Tinta Roriz,
Tinta Barroca and Touriga
Nacional

Vinification

Ruby Port is a blend of young and fresh Ports from different harvests, that aged without contact with oxygen. Totally destemmed grapes, followed by a slow fermentation, with temperature control up to 28°C degrees. The wine had a soft filtration.



Tasting notes

The Cottas Ruby Port is a blend of selected young ports matured in large oak vats "tonels" keeping a young, fruity character. Ready to drink, can be enjoyed on its own or as an accompaniment to cheeses and desserts.

Analysis

Alcohol: 19,5% vol

pH: 3,62

Total acidity: 3,80 g/L

Residual sugar: 102 g/L

Enology

Manuel Vieira