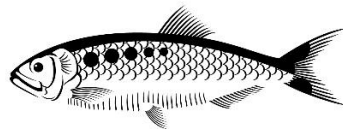


MATEUS NICOLAU DE ALMEIDA



Ruby Seco

(Bottled in 2022)



Ruby Seco is made with grapes from our old vineyard, which we work manually and planted with 30 varieties of old grapes, 15 white and 15 red.

The red grapes include varieties such as Tinta da Barca, Tinta Pomar, Rufete, Casculho, Tinta Patorra, Tinta Nevoeiro, Mourisco Semente, Touriga Francesa, Tinta Roriz, Barroca, Mourisco, etc...

This Dry Ruby category is very unique. At the same time vinous and fruity. It surprises with its balance in the mouth.

Vinification

The fermentation is carried out in traditional “*lagar*” with whole grapes, trodden by foot and pressed in a vertical press before fortifying.

It is aged in Port Wine barrels and cement vats. The average age is 5 years.

Tasting Notes

Ruby color. Vinous and lively nose, notes of violets, pomegranate, cherry, black plum and tobacco leaf. In the mouth it is surprising, rich and vinous, with a discreet sweetness. Is rich and sober finish at the same time.

Alcohol: 18.5%

pH: 3.86

Residual sugar: 54 g/L

Production: 950 bottles

Units box: 6

Box weight: 6.5 kg

Contains sulfites