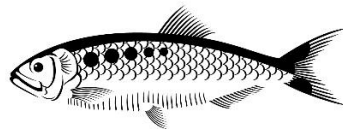


MATEUS NICOLAU DE ALMEIDA



## Ruby Seco

(Bottled in 2022)



**Ruby Seco** is made with grapes from our old vineyard, which we work in biological production 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 due to its low sugar content (about half that of a typical Port wine).

### 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*