

Quinta Do Crasto

Finest Reserve Ruby Port



TASTING NOTE

A balanced and fresh Ruby Port from a venerable Douro estate, this is elegant and enduring, full of figs, wild berries and herbs.

VITICULTURE

Vines, which are over 60 years old, are planted on terraces supported by stone walls on shist soil. The aspect is Southeast facing.

VINIFICATION

Mixed varieties from old vines are hand picked, softly crushed and, after partial stalk-removal, all foot trodden in traditional stone lagares. Fortification is by adding brandy to the must at the right moment to stop the fermentation, and keep the natural sweetness in the wine.

FOOD MATCHING

Great with a strong cheese; try a good English Cheddar.

SIZE	75cl
VINTAGE	NV
ABV	20%
GRAPE VARIETIES	Blend of indigenous grapes (100%)
CLOSURE	Natural Cork
SKU CODE	268761NV
EXPRESSION	Fortified
COUNTRY	Portugal
REGION	Douro
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.57
TOTAL ACIDITY	4.13g/l Tartaric
SKU	268761NV