



Grape Varieties	40%	Tinta Roriz
	30%	Tinta Barroca
	18%	Touriga Franca
	10%	Touriga Nacional
	1%	Tinta Amarela
	1%	Tinto Cão

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	19.5%
Residual Sugar	95g/L
Acidity	4.4g/L
Wine pH	3.6
Bottle Sizes	75cl

PRODUCER

Founded in 1751, when the Port trade was dominated by British shippers, Ferreira is the oldest Portuguese Port house and remains the leader in the domestic market. It was under the leadership of Dona Antónia Adelaide Ferreira, one of the formidable widows of the world of wine, that the company became the force it is today. Luís Sottomayor is at the winemaking helm and uses grapes from prime Douro vineyard sites and Ferreira's flagship 'Quinta do Porto' to produce Ports characterised by an exuberant ripeness, exceptional concentration, weight and structure, yet wonderful balance.

VINEYARDS

The grapes for the Ferreira Ruby Port are sourced from prime vineyard sites in the Cima Corgo and Baixo Corgo sub-regions. The Douro is the largest mountainous vineyard area on earth and vines are planted on steep terraces sloping down to the Douro river, many of which are supported by ancient, UNESCO-world-heritage -protected, dry stone walls. Given the steep gradients and the inaccessibility for machinery, vineyard operations and harvesting are carried out by hand. Soils in the Douro are composed of a dense, slate-like, metamorphic rock called schist. In the Douro, the schist fractures vertically, allowing the vine roots to delve deep to access water and nutrients to sustain them through the hot Douro summers. The poor quality of the soil means that the vines produce low yields - on average 1.5kg of grapes per vine - of intensely concentrated fruit, packed with flavour.

VINIFICATION

Upon arrival at the winery, the hand harvested grapes were partially destemmed and gently crushed. Fermentation took place at controlled temperatures to preserve the bright fruit character of the grapes and regular pump overs and punch downs ensured extraction of optimum levels of colour, flavour and tannin. The ferment was closely monitored to determine the ideal moment to halt the fermentation by fortifying with grape spirit, leaving some of the grapes' natural sugars. The wines remained in the Douro until the spring following the harvest when they were transported downstream to the historic Ferreira cellars in Vila Nova de Gaia for ageing in oak casks. The Ruby Port is a carefully assembled blend of wines with an average age of around three years.

TASTING NOTES

Deep ruby in colour. On the nose, aromas of ripe and juicy strawberries, raspberries and redcurrants predominate. On the palate, the tannins are ripe and round and a refreshing acidity balances the sweetness and carries the ripe red fruit flavours onto the elegant finish.