



**QUINTA DO
ESTANHO**

Since 1757



PORT WINE FINE RUBY PORT

LOCATION — Vale do Rio Pinhão; Cheires - Alijó
OENOLOGISTS — Luís Leocádio

VINEYARD

Parcels of vines situated on the steep slopes of the River Pinhão at an altitude of 150-400 m, with poor, stony schistose soil; low yielding vines with grapes of high concentration and quality.

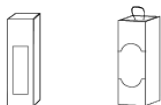
GRAPE VARIETIES

Traditional to the Douro, where Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Sousão predominate.

VINIFICATION

Fermentation in granite tanks and trodden by foot. Blend of various wines aged in oak casks for a short period of time in order to preserve the verve of a young wine.

AVAILABLE PACKAGES



CHARACTERISTICS

TASTING NOTES

Ruby red in colour. Lively aroma with red fruits, cherry, plum and raspberry. Weighty to the mouth, given a great freshness and irreverence.

SERVICE E HARMONIZATION

Cheesecake and red fruit desserts, soft cheeses. 16°-18°C.