

# FERREIRA RUBY PORT



Touriga Franca, Touriga Nacional, Tinta Barroca, Tinto Cão, Tinta Roriz & Tinta Amarela. An intense and well defined ruby hue, showing the quality of the selected wines. Its intense aroma is reminiscent of very ripe fruit, fine-tuned through its careful aging in wood as well as through the blending carried out during its natural aging process. Full-bodied and rich, it has a fine balance between its sweetness and its tannin structure, giving it unique characteristics and a fine and attractive long finish. Porto Ferreira Ruby is often served either as an aperitif or with creamy cheeses, but it also goes very well with chocolate deserts and fruit tarts. Serve on its own, slightly chilled or with ice.

Porto Ferreira Ruby is vinified using the traditional Porto Wine method. Handpicked grapes are softly crushed and, after partial stalk-removal, fermented with maceration allowing the best components of the grape skins to be extracted. The whole process takes place under strict control of both temperature and wine density, making it possible for the winemaker to choose the ideal moment for the addition of wine alcohol, fundamental to halt fermentation and keep the natural sweetness. That moment depends on vine varieties, stage of maturation and final sweetness levels required. After the vintage, the wine stays in the Douro, where the winter cold helps lees to settle. During aging, the wines are monitored and tasted by the oenology team, which selects the wines and supervises the blending so as to reach the final wine, with the character and style of Porto Ferreira Ruby. The final blend has an average age of about 3 years.

The vineyards of Ferreira can be found throughout the Douro region, which is divided into three sub-regions: the Lower Corgo with an Atlantic climate; the Upper Corgo with a Mediterranean climate; and the Douro Superior with a Continental hot and dry climate. The nature of the schist soil found in the steep hills along the Douro River is critical for the character of all Port wines. For more than 250 years, Ferreira has been synonymous with high-quality Portuguese wine, and known around the world as “the Portuguese brand.” Ferreira was founded in 1751, and under the direction of Dona Antónia Adelaide became the reference point for exceptional ports and Douro wines. Today, Ferreira continues to be a global market leader, and the symbol of a country and a culture.

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## *Tasting Note:*

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Touriga Franca, Touriga Nacional, Tinta Barroca, Tinto Cão, Tinta Roriz & Tinta Amarela. Aromas of very ripe fruit; full bodied & rich; balanced; fine & attractive long finish.

## *Shelf Talker:*

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