



## CASA DE SANTA BÁRBARA RUBY



### TECHNICAL INFORMATION

<b>Country</b>	Portugal
<b>Region</b>	Douro
<b>Producer</b>	Casa de Santa Barbara
<b>Alcohol</b>	18.9%
<b>Reducing Sugar</b>	107.00 g/L
<b>Total Acidity</b>	4.00 g/L as Tartaric Acid
<b>PH</b>	3.72
<b>Sub-Region</b>	Sabrosa, Murça (Cima Corgo)
<b>Vintage</b>	2015

#### WINEMAKER NOTES

Poças is a 100% Portuguese wine company founded in 1918 by Manoel D. Poças Júnior, producing Port and Douro DOC wines.

With more than 100 years of life, the company is currently in the hands of the 4th generation (Maria Manuel Maia, Paulo Pintão, Pedro Pintão, Jorge Manuel Pintão).

Poças has been one of the pioneer companies to produce Douro DOC wines, proving its creativity and boldness since then.

#### TASTING NOTES

Color: red. Aromas of fresh fruit and raspberry. The palate is broad, with surprising structure and freshness and a fruity finish.

Fortified wine produced in the mountainsides along the Douro Valley, of a Ruby colour and vibrant personality. Has intense ripe fruit aromas and it is young, fresh and rich in the palate.

Serving Tips: Goes specially well with red fruit cheesecake, raspberry ice cream. Serve at 18°C/64°F. Ready to drink when bottled.

#### SUB-REGION

Ervedosa do Douro (Cima Corgo), Numão (Douro Superior)



EVERY BOTTLE



TELLS A STORY

**GRAPE VARIETIES**

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

**VINE'S AGE**

10-20 Years

**TYPE OF SOIL**

Schist

**HARVEST**

Grape selection in the field and harvested manually.

**VINIFICATION**

Controlled fermentation with extended maceration, stopped by grape brandy addition.

**AGING**

Matured in wood for 3 years, followed by blending of several Port Wines from different harvests.

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