BAUR au LAC Vins

Quinta de la Rosa Ruby Reserve Port, Lote N° 601

DO Douro, 500 ml

500 ml

CHF 20.50

Art. nr. 61048500

The aroma and flavour palette of the Ruby Port is immediately inspiring with notes of rose water, lychee, caramelised oranges, nut brittle and cocoa. Sweetness and alcohol do not seem heavy or even clumsy, but light and well light and well-dosed. The tannins are discreet and pleasantly perceptible in the full body. All in all, a top representative of its kind.

Origin:	**Portugal / Porto**
Grape variety:	**Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz**
Ripening potential:	**2 to 3 years after purchase**
Drinking temperature:	**16 to 18 °C**
Food Pairing:	**Chocolate and chocolate dessert, Blue cheese**
Vinification:	**fermentation with grapes' own yeast, stamped by foot**
Harvest:	**hand-picking, in small boxes**
Maturation:	**in large wooden barrel/foudre**
Maturation duration:	**36 months**
Volume:	**19.5 %**
Residual sugar:	**90-110 g**
Wine Spectator:	**88**

Note: Contains sulphites

Vegan

BAUR au LAC Vins

Epicurean profile

Nose profile

Intensity

Floral

Fruitiness

Spiciness

Wood influence

Complexity

Palate profile

Initial impression

Acidity / Juiciness

Tannins

Body

Length