

Vieira de Sousa Fine Ruby Port

(Port DOP)

Touriga Nacional, Tinto Cão, Touriga Franca, Tinta Roriz



The Fine Ruby Port is a young and delicious example of the 'Ruby Style' in the region, from the Vieira de Sousa estate. Spending no time in wooden vats, the approach for Ruby Ports is meant to focus on the intensity of fruit, rather than the play with oxygen that Tawny styles are known for. This is a very traditional blend of Touriga Nacional, Touriga Francesa (Franca), Tinto Cão, Tinta Roriz, where the hand-harvested fruit was brought into the cellar for a foot-treading press in old granite lagares. This Ruby offers delicious aromas and flavors of red fruit and plums, and a decadent mouthfeel.

Bon Vivant

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