



BARÃO DE VILAR

PORT PRODUCERS IN OPORTO SINCE 1715

FEUERHEERD'S FINE RUBY PORT

Origin: Porto DOC

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinto Cão

Alcohol: 19,5 %

Vinification: Fermentation takes place in stainless steel vats at controlled temperature, with 1 day on pre-fermentative maceration and 2 days on fermentation. The grapes' must not destemmed.

Suggestions: The **Feuerheerd's Fine Ruby Port** is a blend of selected young ports matured in large oak vats "tonels" keeping a young fruit character. The wine shows some rich, full bodied flavours of red fruit, such as plums and raspberry.

Winemaker: Álvaro van Zeller

