

## ANDRESEN FINE RUBY

### Production

**Vineyard Location** – Douro: Cima Corgo Sub region

**Main Grape Varieties** - Tinta Barroca, Tinta Roriz, Mourisco Tinto, Donzelinho Tinto

**Vinification** - Stainless steel vats

Grape must not destemmed. 1 day pre-fermentative maceration and 2 days fermentation

Wine-brandy added at 8 °Baumé

**Barrel-ripening** - 3 years in big old oak barrels

**Winemaker & Master Blender** - Álvaro Van Zeller

### Notes

**Generally** – Easy and pleasant Ruby Port

**Ripening-potential** – Not intended to mature in bottle

**Serve** – 14-16 °C. Can be left open for a week

**Pairings** - Sweet desserts and cheeses

### Analytical dates

**Content of alcohol in vol.** -19,50 %

**Dried extract** -125,6 g/l

**Residual sugars** -109,0 g/l

**Total acidity (tartaric)** -3,40 g/l

### Other Information

**Bottle Barcode** – 560 2765 001 060

**Standard Shipment Unit** - 6 Bottle 75cl Carton

