



Quinta do
Infantado
1816 Estabelecida



RUBY PORT

The fruit is hand-harvested, partly destemmed and fermented in lagar and tank. Fermentation is muted with 77% ABV grape brandy. The wine is aged in a variety of tonel and balseiro. It finishes at a modest 19.5% alcohol and 70 grams per liter of residual sugar, in other words considerably drier and more vinous than most Ruby Ports. The average age in bottle is two to three years.



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