

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Porto dos Santos Ruby Reserve



The “Porto dos Santos” winery was founded in 1836 by Joaquim Ferreira Pinto. For years, this port house produced excellent wines, sold in the Portuguese and Brazilian markets. But at the beginning of the 20th century, the brand, as well as its huge stocks of port wine, was sold to another port company, and the brand fell into oblivion.

It was not until 2022 that Alexandre Botelho, a descendant of the founders, decided to revive the brand. The wines of this new generation intend to exalt the artisanal production of Port wine, always in conjunction with small producers in the Douro region, respecting its terroir, people and traditions.

With Porto Dos Santos, the fermentation lasts longer than the usual port fermentation which reduces the sugar up to a half of what is often customary in the region. This results in a dryer style than usual which leads to enormous richness and aromatic elegance in these wines.

**WHAT MAKES THIS WINE UNIQUE?:** This Ruby Reserve Port comes from a blend of high-quality Ruby Ports, from various years, blended to showcase the house style.

**GRAPE:** A field blend of red grape varieties planted on schist soils between 650 - 1970 ft (200 - 600m) above sea level from various plots in the Douro region.

**PAIRING SUGGESTIONS:** An ideal wine to experiment and discover. It goes perfectly with ice cream and chocolate, all kinds of sweets, desserts and can even originate some unique cocktails.

**VINIFICATION AND AGING:** Spontaneous fermentation with natural indigenous yeasts. This port is aged in 650L chestnut vats or pipas. Unfiltered. The average age of the wine is 6 years.

**LOCATION, SOIL, CLIMATE:** The soil in which the Douro Valley vines are planted is made up of schist, a slate-like metamorphic rock. Rich in nutrients, it also has useful water retention properties. The soils of the Douro share the essential property of many great vineyard soils, the ability to allow the vines to thrive while restricting their access to water and consequently their yields. Combined with the small thick skinned berries of the traditional Port grape varieties, the dry conditions produce wines of great richness and depth.

**TASTING NOTES** This wine displays a vibrant ruby color. It boasts inviting aromas of red fruits, including raspberry and strawberry, complemented by hints of dark chocolate. On the palate, it exudes elegance and balance, with a medium sweetness and excellent acidity. Fruity notes of plum, cherry, and raspberry intertwine with mature nuances of fig and chocolate. With a good structure and firm tannins, it holds promising aging potential.

**ALCOHOL CONTENT:** 19.5%

**UPC CODE:** 5600627491837

