



# OSBORNE

## PORTO

### RUBY



#### CHARACTER

*“Osborne Ports are voluptuous and luscious, an authentic delight for the palate that pays tribute to an exceptional land, a millenary tradition and a family’s devotion to these wines”.*

- **ORIGIN:** D.O. Porto. Vilanova de Gaia, located North-West Portugal.
- **BLEND:** A perfect and harmonious blend of Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela and Tinta Barroca, from the Douro Valley vineyards, planted on terraces cut into schistous rock on the steep hillsides.

#### CRAFTING & AGING

The grapes are completely destemmed and fermentation is carried out in stainless steel vats at a controlled temperature with continuous pumping over, *remontage*, to maximize the extraction of color and flavours. Once the wine achieves 6%-9% abv, spirit at 77% from wine distillation is added. The fermentation stops, leaving a natural sweetness in the wine.

In the Spring following the vintage, the wine is transferred to the traditional 550 litre Port casks, called “pipes”, where it’s aged for 3 years.

#### SENSORY ENJOYMENT

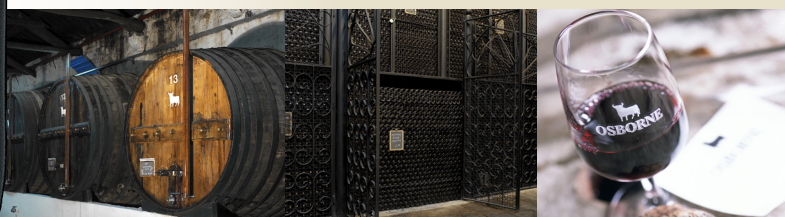
RICH & LUSCIOUS

- **LOOK:** Beautiful and very intense ruby color, with medium viscosity.
- **AROMAS & FLAVOURS:** Rich aromas and flavours of red fruit, balanced with nuances of spice. Lusciously sweet and soft tannins.

#### SERVING & GASTRONOMY

Osborne Ruby Port works extremely well with desserts containing coffee, dark berries or dark berry sauces.

Very enjoyable on its own after a meal or relaxing on the afternoon.



SINCE 1772

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[www.osborne.es](http://www.osborne.es)