



Port

Lote N° 601

Ageing	Upto 3 years
Production	Made on a regular basis
Alcohol	19.8%
Residual Sugars	90-110 g/li
Ph	3.6-3.7
Bottle size	75cl

Grape Varieties

Traditional port varieties, mainly Touriga Nacional, Touriga Francesa, Tinta Barroca and Tinta Roriz.

Production Notes

Quinta de la Rosa's Ruby Port is unique in that it comes from A graded grapes all grown on the Quinta. Most other ruby blends come from further down the river nearer Regua where there is higher rainfall and most grapes are B to D quality so the resulting port tends to be less concentrated. Many customers told us that our ruby was 'too good to be called a ruby port' so we christened it with the name - Lote 601 – taken from lote or blending number we use for the ruby. Some of our ruby is still made in the traditional way – trodden in granite lagares.

Maturation and Bottling

The Ruby is blended from our stocks of Port stored in large 'tonels' or vats to give a young, fruity, vibrant wine with an average age of 3-4 years. The blend will always have the same style from year to year. Unlike most port shippers, all products are stored and bottled in the Douro (at La Rosa and not Porto), allowing full traceability and ensuring quality from grape to bottle.

Tasting Notes

It is rich with a vibrant colour, great depth, body and fruit, with a long finish. Like all La Rosa Ports, not too sweet. It should be consumed within 2 to 3 years of bottling.

Serving Suggestions

This Port has been lightly filtered and does not require decanting. This Port can be served as an aperitif or after dinner. Try it chilled, on the rocks or with a mixer.