

Gloria Ruby

Gloria Ruby Port results from a careful selection of young, full-bodied wines, aged in oak barrels, developing aromas of ripe red fruit.



AROMA

Young, balanced, with complex ripe fruits standing out, such as blackberry, currant, plums and strawberry.



FLAVOR

Full-bodied, very velvety, round, with sweet tannins and long finish.



ENJOY WITH

Serve as an aperitif, with an assorted selection of cheeses, various smoked hams, and sausages or dried fruit and nuts. It is also suitable for desserts rich in chocolate, creams, and red fruit tarts.

GRAPE VARIETIES



Tinta Roriz
Touriga Franca
Touriga Nacional
Tinta Barroca
Tinto Cão

Alcoholic degree

19 %

Total acidity

4,49 g/l (tartaric acid)

Ph

3,48

Sugar Content

96,6 g/l

Color

Ruby

Category

Port

Aging Period

48 months



Classification of Origin

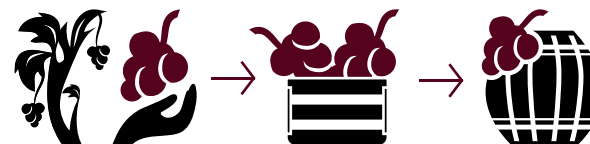
DOC

Country of Origin

Portugal

Region of Origin

Douro



TECHNOLOGY

Grapes harvested manually, transported in small boxes and later selected. Alcoholic fermentation at controlled temperature, with pre-fermentative maceration. Developed in oak barrels for 48 months.



Consumption

Enjoy now, but can age up to 20 years.



Criteria

Life after Opening:
2 to 3 months

LOGISTICS

Bottle



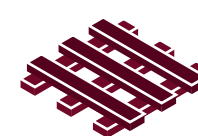
Bottle dimensions:
29 x 7 cm
Capacity: 750ml
Weight of filled
bottle (kg): 1,276 kg
Bottle EAN:
5601815210018

Box



Units per box: 6 bottles
Dimensions:
0,5 x 23,5 x 16,5 cm
Weight: 7,66 kg.
Card Box EAN:
5601815210021

Pallet



Europallet (120 x 80 cm)
Boxes/pallet:
105 card boxes
Units/pallet: 630 bottles
Dimensions:
120 x 80 x 180 cm
Weight: 826,3 kg

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