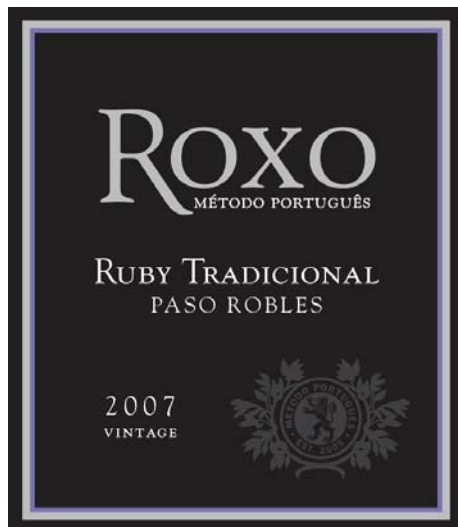


# ROXO

PORT CELLARS



## 2007 Ruby Tradicional

Paso Robles  
34% Souzao  
25% Tinta Roriz  
18% Touriga Nacional  
15% Tinta Cão  
8% Bastardo

Alcohol: 19%  
RS: 8 g/100mL  
TA: 5.5 g/L  
pH: 3.97

*325 cases produced*

**Tasting notes:** A blend of five traditional varieties, the 2007 Ruby Tradicional mirrors a traditional Ruby of the Douro and highlights the potential of Paso Robles as a Port grape-growing region. This wine is medium-bodied, showing notes of cinnamon and cherry in the glass and earth and cigar box spice in the mouth. The Ruby Tradicional shows well now with a smooth, complex finish that lends itself to a variety of occasions.

**Food Pairings:** Sharp cheddar cheese, bleu cheese, dried fruit, unsalted nuts, dark chocolate, prosciutto.

**Vinification:** Each varietal was hand-harvested and fermented separately in small open-top fermentors. About 15% of the berries were left whole to retain the core fruit characteristics. The must was punched down 3-4 times daily until fortification. The varietals were aged independently in neutral oak barrels for 10 months. After assembling the final blend, the wine was racked and aged for an additional 12 months to fuse in the barrel. The finished wine was then bottled unfiltered and unfiltered.