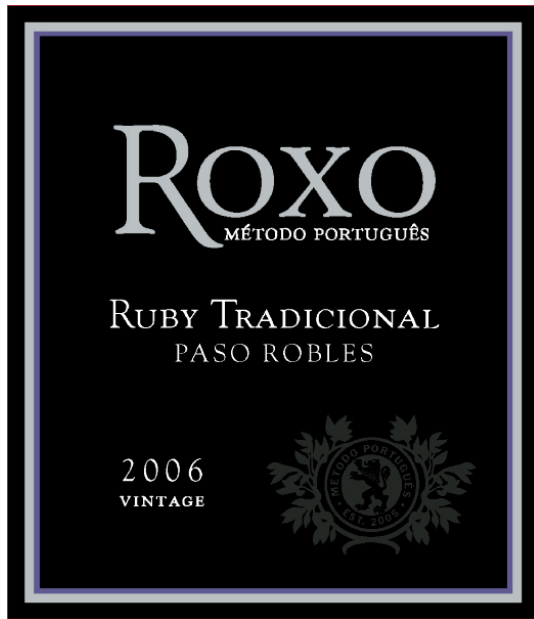


ROXO

PORT CELLARS



2006 Ruby Tradicional

Paso Robles
45% Touriga Nacional
26% Souzao
26% Tinta Roriz
3% Bastardo

Alcohol: 19%
RS: 10 g/100mL
TA: 5.1 g/L
pH: 3.75

225 cases produced

375 ml-\$24

750 ml-\$44

Tasting notes: Like many traditional Ports, Touriga Nacional is the foundation of this wine. Blackish-purple in color, this grape provides flavors of earth and spice. Souzao, also deeply pigmented, pulls ripe, dark fruit aromas from the glass. In the mouth, the ripe, spicy fruit evolves to anise and clove with a rich mid palate. Tinta Roriz brightens the intensity with red fruit flavors and a well-balanced acidic backbone. Finally, the Bastardo completes this blend offering a prolonged finish of white pepper and exotic spice.

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 unfined and unfiltered.