



PALMIRA
PORT

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Ruby Port



Palmira: The Montiero Family has expanded their vineyards beyond Vinho Verde and Alentejo and into the Douro, the oldest demarcated region in the world! The vineyards are located close to Régua, in the Cima Baixa sub-region. Holding true to their farming philosophy they choose to use sustainable agricultural practices, helping better showcase the rugged beauty of the Douro Valley.

Tasting notes – Concentrated aromas of dark cherries and raspberry. Silky fruit with well-integrated tannins and balanced acidity keeping it slightly fresh

Wine Makers: Fernando Machado and Henrique Lopes

Imported since: 2020 **Appellation:** DOC Douro

Composition: Touriga Nacional, Touriga Franca and Tinta Roriz

Soil: Schist slopes

Vine Age: 30-60 years old, younger vines set up in single guyot trellising at 1120-1440 ft in elevation.

Yield: 18 tons per acre

Harvest Dates: Sept-October

Fermentation: Skin maceration with interruption of fermentation through the addition of wine spirit at 77% volume.

Aging: Takes place in stainless-steel vats with a final average age of 3-4 years

pH: 4.5 grams per liter **RS:** 92 grams per liter **Alc:** 19.5 %

UPC: 5603238623918

D.O.C DOURO: The oldest demarcated region in the world, declared in 1756 and made a World Heritage by UNESCO in 2001. Renowned for Ports, Douro is becoming recognized for their powerful red and white wines. A mountainous and rugged topography rich in history and schist soils! The region follows the course of the river from the Spanish border and is broken up into 3 sub-regions. Baixa Corgo, (fertile, cooler and receives most the little rainfall Douro gets) Cima Corgo, (heartland and where most Port production occurs), and Douro Superior (very cold in the winter, scorching hot in summer, the largest of the regions).



Additional Wines:

PALMIRA Tawny Port

