

# Quinta do Infantado Ruby Port

## **The Winery:**

Quinta do Infantado, based in Pinhão, has been a leader in estate-bottled Ports since 1979. Prior to 1986, the British monopoly on Port required that all exported Ports be sent in bulk to Vila Nova de Gaia, 60 miles west of the Douro Valley, where they were bottled and shipped. This practice effectively prevented small private producers from exporting their wines, since the cost of running an operation in another town was prohibitive for these vineyard owners. In 1979 the laws were changed and Quinta do Infantado, who were already making their own wines, were amongst the first to begin exporting their wines. The estate, run by the brother and sister team of João and Paula Roseira., is famous for producing ports that are “meio-seco” or medium-dry in style. Infantado’s wines have more natural alcohol and less sugar than other ports, meaning that less “aguardente” or grape brandy has to be added. The wines are therefore more vinous (still wine-like), more balanced and drier than most ports. The wines are made exclusively from their own vineyards and are bottled at the estate – every cuvée they produce is from Class A vineyards. The vineyards (terraced, very steep, with densely packed soil) are worked in traditional methods: all elaboration is done by hand. The hand-picked grapes ferment long and slowly in lagares (2-foot high stone tanks) and are still foot “trodden”. Less than 2% of Port is still made by this century old, labor-intensive method.



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**Retail Price: \$19.95**  
(Price subject to change without notice)  
**Product # 34517**  
**Release Date: Fall 2023**

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**Region:** Douro, Portugal

**Variety:** mixture of Touriga Nacional, Touiga Franca & Tinta Roriz

**Winemaker:** Alvero Roseira

**Production:** All the Quinta do Infantado vineyards are class 'A' and represent the best that the Douro Valley has to offer. All the grapes are all handpicked, foot-trodden and fermented in lagares. The fermentation lasts longer (3-4 days) compared to most ports in Douro which are fermented only for 24 hours. The Ports are drier in style than at some other wineries

**Alcohol:** 19.5%

Established in 1816, its name comes from Infante (Portuguese for Prince) as it belonged to Prince D. Pedro IV, son of the Portuguese king D. João VI.

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## ACCOLADES:

**Natalie Maclean: 90 points**

“Smokin! Especially for this price. Rich and layered with lots of pleasure. Dark berry jam and happiness”  
Tasted May 2012

**Cellar Tracker: 86 points**

“ Ruby colour, notes of black fruit and spices on the nose. Mouth is fresh, fruity and spicy, medium-dry finish.”

