

FINE RUBY

R U B Y P O R T



ABOUT THIS PORT

Ruby Ports are dark, violet and fruit forward, showing primary aromas of black fruits, rockrose, citrus and chocolate.

This Ruby Port, made from native grapes grown in the Douro Valley is full-bodied and fruity. Carefully blended and matured, it is smooth and elegant whilst retaining vibrant black fruit flavours.

HOW TO BEST ENJOY

Pair with desserts, chocolate or matured cheeses. Enjoy slightly chilled.

COCKTAIL IDEAS

RUBY & GINGER

1 part Fine Ruby Port
2 parts Ginger Ale
Serve over ice with a squeeze of lime

RUBY MANHATTAN

1 part Fine Ruby Port
2 parts Whiskey
2 dashes Bitters
Stir over ice and strain
Garnish with an orange twist



Serving Temperature **14-16°C**



Store the bottle upright,
protected from light and at a cool
and constant temperature.

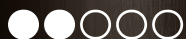


Ready to drink.
Does not require decanting.

ROYAL OPORTO

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COMPLEXITY



AROMA



BODY

