



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2007

[“...good balance and a long finish.”]

THE WINE

The Duas Quintas 2007 Reserva expresses the strength and complexity of the Upper Douro Valley, and the excellence and elegance of the Ramos Pinto winery. The balance of this blend has been achieved using wines selected from two estates, Ervamoira and Bons Ares, located at low (200m) and high (600 m) altitudes, with soils of schist and granite, respectively.

THE YEAR

In the Upper Douro, it rained more in 2007 than in previous years and the summer was cool, though temperatures rose in early September. Under these conditions the two estates, Quinta de Ervamoira and Quinta dos Bons Ares, located at low and high altitudes with schist and granite soils, respectively, gave our wines balance and harmony. Our Reserva 2007 expresses the power and complexity of this age-old region and the excellence and elegance of Casa Ramos Pinto wines.

VINIFICATION

The grapes from our Ervamoira and Bons Ares estates were hand-harvested from specially selected plots.

Vinification took place in granite lagares and small stainless steel vats. The fermentation temperature varied between 25°C and 28°C. A month later, the wine was taken out of the vats and the must was pressed in a vertical press. Malolactic fermentation took place in barrels (new and of one fill) and in 6,200-litre capacity casks, both made of French oak. The ageing in wood lasted 20 months.

TASTING NOTES

Bright, gleaming, intense colour with shades of red. A complex nose, in which subtle hints of orange blossom and spices give way to aromas of red fruits like strawberries, plums and cherries. It hits the palate with volume and develops a good tannic structure. The coolness characteristic of 2007 has given the wine a good balance and a long finish.

GASTRONOMY

We recommend pairing Reserva 2007 with complex meat dishes (preferably game) and roast or grilled red meats. It also pairs well with strong cheeses at the end of a meal. You can also enjoy it with strawberry and dark chocolate desserts.



GRAPE VARIETIES

Touriga Nacional (70%)
Touriga Francesa (25%)
Tinta Barroca (5%)

CONSERVATION

Store the bottle on its side in a cool, dry and dark place.

TEMPERATURE CONSERVATION

18°C - 20°C | 64,4°F - 68°F

AWARDS

91/100 - Wine Advocate 2010

Contains sulfites.
Fined with egg albumin.
Alcohol 15% vol.
Total Acidity 5,2 g/l.
pH 3,53



DOURO DEMARCATED REGION