



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2016

“...fresh and vibrant with a good tannic structure.”

THE WINE

Duas Quintas Red is a wine from the Douro Superior, from Quinta de Ervamoira (altitude 150 metres) and Quinta dos Bons Ares (altitude 600 metres), made with the traditional varieties that express the potential of this outermost region.

THE YEAR

Our 2016 harvest in the Upper Douro was influenced by a cold, rainy Spring which meant that the vintage began two weeks later than in 2015. By the end of the summer the vines had the capacity to reach a balanced maturation. The hot weather during the vintage is reflected in the expressive aroma of the 2016 wines.

VINIFICATION

The grapes are harvested by hand in 150 kilo boxes, crushed and destemmed, and then fermented in granite *lagares* and stainless steel vats where the grapes are macerated for as long as is needed to obtain a wine with the desired body and structure. After malolactic fermentation, 20% of the wine is aged in French oak barrels, 30% in big oak vats and the remainder stored in stainless steel vats for 12 months. The wine was bottled in February 2018.

TASTING NOTES

The colour is red, dense, clean and brilliant, with garnet reflexes. A very scented and exuberant nose with a predominance of wild berry, blueberry, redcurrant, raspberry and notes that remind us of tangerine peel and bergamot blossom. In the mouth it is fresh and vibrant with a good tannic structure. Echoes of the aromas of wild berry as well as plums and a spicy finish. Flavourful and elegant.

GASTRONOMY

We always recommend Duas Quintas Red as an aperitif as it harmonises well with traditional Portuguese cold charcuterie such as *paio* and *presunto*, or hot like roasted *alheiras*. We also suggest drinking it with poultry dishes that are not too strong but have some fat, such as oven-roasted chicken (or cockerel) or turkey. This red is also good with gratins, cod with cream, vegetarian lasagne or cannelloni. A great wine with grilled meat and ideal with cured ewe's milk cheese.



GRAPE VARIETIES

Touriga Nacional (45%)
Touriga Francesa (30%)
Traditional Douro grape varieties (25%)
Tinta Roriz, Tinta da Barca,
Tinta Barroca, Sousão, Tinto Cão
Tinta Amarela

CONSERVATION

Store the bottle on its side in a cool, dry place, away from light.

TEMPERATURE CONSERVATION

16°C - 18°C | 60,8°F - 64,4°F

Contains sulphites.
Alcohol 13,5% vol.
Total Acidity 5,0 g/l.
pH 3,76



DOURO DEMARCATED REGION