



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2010

“...full and voluminous at the beginning followed by crisp freshness.”

THE WINE

The Duas Quintas is synonymous with blend: of highlands and lowlands, of maturation and freshness, of shale and granite. This White Reserve is made from a selection of varieties with personality, high natural acidity, and aromatic complexity, and is a structured wine which deserves to be appreciated early on but capable of evolving well through aging.

THE YEAR

The year 2010 in the Upper Douro was marked by a relatively cool summer, preceded by substantial rainfall in winter and spring. These weather characteristics give Reserva White 2010 a special freshness, great minerality and excellent aging capacity.

VINIFICATION

Swept away by curiosity and interest in exploring the more traditional values and most modern techniques such as instruments, we selected four white Douro grape varieties from our Ervamoira and Bons Ares vineyards: Rabigato, Viosinho, Folgazão and Arinto. The white grapes, having been carefully picked, we let their must ferment in French oak casks of varying capacity and age, leaving the wine to age for seven months over fine lees after vinification. This wine was bottled in May of 2011.

TASTING NOTES

Clear and brilliant, citrus yellow with golden reflexes. On the nose, the minerality is highlighted with notes of citrus fruit, gunpowder and a light floral touch. In the mouth, full and voluminous at the beginning followed by a crisp freshness. The citrus and mineral aromas reappear, making them persistent.

GASTRONOMY

The freshness of the Reserva White 2010 makes it ideal as an aperitif and to accompany fish dishes of intense and rich flavours (cod, grilled fish in general, green sauce, Bulhão Pato clams...). Its minerality accompanies dishes with subtle flavours perfectly without masking them: oysters, barnacles, clams, salted sea bass, sashimi...



GRAPE VARIETIES

Rabigato (50%)
Arinto (20%)
Viosinho (20%)
Folgazão (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

13°C - 15°C | 55,4 °F - 59 °F

Contains sulphites.
Bonded with bentonite
Alcohol 13% vol.
Total Acidity 5,7 g/l
pH 3,17



DOURO DEMARCATED REGION