



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2014

[“...powerful win...”]

THE WINE

Duas Quintas Reserva Red expresses the strength and complexity of the Upper Douro and the excellence and elegance of Ramos Pinto wines. The balance of the blend is achieved using wines from two estates, Ervamoira and Bons Ares, located at a low (200 m) and a high (600 m) altitude, with schist and granite soils, respectively.

THE YEAR

In the Douro Superior, the weather in 2014 was marked by a dry winter followed by a warm spring and a particularly cool summer. Our harvest began 10 days earlier than usual. The maturation of the red grapes was slow and regular which allowed them to be picked at a time of expressive fruitiness and balance.

Duas Quintas Reserva Red 2014 is a serious, elegant wine.

VINIFICATION

The grapes, from selected plots on our Quinta de Ervamoira and Quinta dos Bons Ares, were harvested and sorted by hand, into small boxes. Vinification of the Ervamoira grapes was done in granite *lagares*, whilst the Bons Ares grapes were vinified in wood and in concrete vats, with long maceration. After running off and pressing in a vertical press, the wine underwent malolactic fermentation in vats of 6000 litre and 10000 litre capacity. For 16 months, it was left to age in new one- and two-year-old barrels. The wine was bottled in June 2016.

TASTING NOTES

Lovely dark ruby red, clear and bright. Soft and sophisticated aroma revealing notes of orange blossom, tangerine peel, pomegranate and spices, with cinnamon predominating. In the mouth it is smooth and embracing, full of fine, silky tannins and a long finish. A powerful wine with great ageing potential.

GASTRONOMY

When young we recommend serving Duas Quintas Reserva red 2014 with grilled red meat, roast beef and *arroz de cabidela*, a time-honoured chicken and rice dish. Ideal to accompany roast stuffed turkey and the traditional *cozido à portuguesa*.

Try combining it with creamy Serra cheese or Stilton.



GRAPE VARIETIES

Touriga Nacional (80%)
Touriga Francesa (13%)
Tinta da Barca (7%)

CONSERVATION

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

TEMPERATURE CONSERVATION

16°C - 18°C | 60,8°F - 64,4°F

AWARDS

91/100 - Wine Spectator 2017
90/100 - Wine & Spirits 2018, Joshua Greene
90/100 - Wine & Spirits 2017, Joshua Greene

Contains sulfites.
Alcohol 15% vol.
Total Acidity 5,5 g/l.
pH 3,6

