



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2019

["Perfect harmony."]

THE WINE

Duas Quintas Reserva Red expresses the strength and complexity of the Douro Superior 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

The 2019 viticultural year was very dry, with rainfall levels much lower than normal. The temperatures recorded in the first months of 2019 were high and therefore advanced the vegetative cycle of the vineyard. Everything indicated an early harvest, but the mild temperatures of August and September prolonged this cycle and allowed a continued ripening with an ideal level of water stress. At Quinta dos Bons Ares the drought was even more severe, but rains in early summer replenished the water levels in the soil for an optimum end of ripening grapes also at this Quinta. The red grape harvest started on 28 August at Quinta de Ervamoira and continued until early October at Quinta dos Bons Ares. The 2019 harvest was indeed exceptional, with the wines combining fruit, freshness, concentration and tannin quality in perfect harmony.

VINIFICATION

The grapes, from selected plots of land from our vineyards of Ervamoira and Bons Ares, were handpicked and selected in small boxes. The grapes from Quinta de Ervamoira were vinified in granite presses and the grapes from Quinta dos Bons Ares in concrete and wooden vats. After pressing, the wine underwent malolactic fermentation in 6,000 to 10,000 litre casks. It aged for 18 months in barrels (50%) and in new French oak barrels (20%) and one year old French oak barrels (30%). The wine was bottled in May 2021.

TASTING NOTES

Clean and bright dark red colour with grenat reflections. Very lively and fresh, vinous and complex nose. The aromas of ripe fruit blend with fresher, mentholated aromas. Spicy aromas of cloves and black pepper are deeply revealed, all of this involved by a toasted wood very well integrated. Entry in the mouth with volume that lingers as we realize all the aromatic layers of this wine that range from ripe plums and blackberries to fresh from the bucho. Good structure with soft tannins and a freshness that lengthens the aftertaste. Duas Quintas Reserva Tinto 2019 does not escape the personality of the long history of this wine.

GASTRONOMY

We recommend trying Duas Quintas Reserva 2018 with grilled red meat, such as the well-aged *chuletón* [thick cut bone-in] rib steak or *posta mirandesa*. It is excellent with other strong dishes such as oven-baked cod, pork cheeks braised in red wine, stuffed turkey or moussaka. Queijo da Serra da Estrela.



GRAPE VARIETIES

Touriga Nacional (65%)
Touriga Francesa (35%)

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

90/100 – Wine Spectator 2020

Contains sulfites.
Alcohol 15,5% vol.
Total Acidity 6,0 g/l.
pH 3,43.

