



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2019

[*“...stands out for the perfect harmony between its concentration and vivacity”*]

THE WINE

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

THE YEAR

The 2019 viticultural year was very dry. 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 continuous ripening with an ideal level of water stress. At Quinta dos Bons Ares, the early summer rains replenished the water levels in the soil for an optimum end of ripening grapes. The red grapes harvest started on 28 August at Quinta de Ervamoira and finished in early October at Quinta dos Bons Ares. The 2019 harvest was exceptional, the wines show perfect harmony in fruit, freshness, concentration and tannins.

VINIFICATION

Plot by plot, the grapes are tasted successively in the field until the ideal moment to harvest is found. Once at the winery, the grapes, separated by grape variety and plot, are destemmed, gently crushed and directed to different fermentation vessels - *lagares*, oak vats, concrete and stainless steel tanks. Our in-depth knowledge of our plots allows us to choose the most suitable vessel and type of fermentation. The maceration time between must and skins is prolonged to achieve the desired body and structure. After the malolactic fermentation, 20% of the wine ages in French oak barrels, 30% in casks and vats of the same type of wood and the remaining 50% in stainless steel vats for about 12 months. This wine was bottled between April and July 2021.

TASTING NOTES


Dark red colour, with grenat reflections, clean and bright. On the nose reveals a concentration of fruit, fresh aromas of berries such as blackberries, strawberries and raspberries. This is followed by fresh spices and warm, toasty aromas. In the mouth the fruit intensity and concentration are maintained. It finishes long and fresh, with soft tannins. Duas Quintas Tinto 2019 stands out for the perfect harmony between its concentration and vivacity.

GASTRONOMY


It is an excellent company for reading, conversation with family, friends and as an aperitif. Given its elegance and freshness it is a wine with an enormous range and gastronomic possibilities: accompaniment to a bean stew, vegetarian dishes, roast beef, dishes based on white meats and a codfish on the grill or a fish in the oven.



GRAPE VARIETIES

 Touriga Nacional (51%)
Touriga Franca (26%)
Traditional Douro grape varieties (23%)
(Tinta Roriz, Tinta da Barca, Tinta Barroca, Sousão, Tinto Cão, Tinta Amarela.

CONSERVATION

 Store the bottle horizontally in a cool, dry place, away from light.

TEMPERATURE

 16°C – 18°C | 60,8°F – 64,4°F

Alcohol 14,5% vol.
Total Acidity 5,0 g/l
pH 3,74



DOURO DEMARCATED REGION