



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2014

“Very Bright in the mouth, it is a serious, harmonious wine with structure.”

THE WINE

Our brand “Duas Quintas” is synonymous of a blend of highland and lowland soils, maturity and freshness, schist and granite. The White Reserve is made from a selection of grape varieties with personality, high natural acidity and remarkable aromatic complexity, a wine with structure to be enjoyed while young and which can evolve well during the ageing process.

THE YEAR

In terms of climatic characteristics in the Upper Douro 2014 was marked by a dry winter, a warm spring, which speeded up the vine’s vegetative development, and a relatively cool summer with some heat spikes. Grape maturity was regular and more advanced than in 2013, so the harvest occurred 10 days earlier than usual. The September rains came after the white grapes had been harvested. 2014 has produced expressive, vibrant wines with good acidity.

VINIFICATION

Three white grape varieties of the Douro were selected at our Quinta de Ervamoira and Quinta dos Bons Ares: Rabigato, Folgazão and Gouveio. The grapes are harvested by hand and taken to the winery in small boxes, separated according to variety and plot; the must is obtained by direct pressing, following cold maceration. The clean must ferments in stainless steel vats and in French and Austrian oak barrels (25%) of various capacities where, after turning into wine, it ages for 9 months on fine lees. This wine was bottled in June 2015.

TASTING NOTES

Crystalline appearance, light yellow in colour with golden reflexes. Our whites have a characteristic scented nose, fine and with a citrus start, floral notes of bergamot and orange blossom. The finish is emphasised by the wood. Very bright in the mouth, it is a serious, harmonious wine with structure. Citrus, floral and mineral aromas leave a long and flavourful finish.

GASTRONOMY

Ideal as an aperitif. Perfect to serve with shellfish, for example: prawns with mayonnaise, crab, or the wonderful steamed lobster. Excellent with many salads such as rocket salad with Iberian cured ham. It may also be drunk with foie gras or partridge vol-au-vent. It goes well with a variety of fish dishes, and we recommend you try it with sea bass, steamed or baked in a salt crust, or sea bream.



GRAPE VARIETIES

Rabigato (35%)
Folgazão (10%)
Gouveio (5%)

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

AWARDS

90/100 - Wine Advocate 2015, Mark Squires

Contains sulphites.
Bonded with bentonite
Alcohol 13% vol.
Total Acidity 5,7 g/l
pH 3,65



DOURO DEMARCATED REGION