



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2008

“Very ample in the mouth, with great body and structure, the palate is fresh and very elegant.”

THE WINE

The Duas Quintas 2008 Reserva expresses the strength and complexity of the Upper Douro Valley, and the excellence and elegance of the Ramos Pinto winery. The balance of this blend has been achieved using wines selected from two estates, Ervamoira and Bons Ares, located at low (200m) and high (600 m) altitudes, with soils of schist and granite, respectively.

THE YEAR

2008 produced low crop yields and mild temperatures prevailed, both during summer and at harvest time. Grape maturation took much longer than usual, especially where Touriga Franca grapes were concerned, and the harvest began a fortnight later. The crop yielded sound grapes with good concentration and freshness, which ultimately produced exceedingly appealing wines of the same characteristics. Given its acknowledged ageing potential, the 2008 Duas Quintas Reserva Red remains a classic.

VINIFICATION

Grapes from our Ervamoira and Bons Ares estates were manually harvested from carefully selected vineyards.

Vinification took place in small-sized stainless steel vats and in granite lagares. A month later, the wine was removed from the vats and the grape must was pressed in a vertical wine press. Malolactic fermentation took place in barrels (including new and one fill barrels) and (6,200 litre) casks, both of French oak. Ageing in wood lasted 18 months.

TASTING NOTES

Deep, intense garnet colour with reddish reflexes. Clear and brilliant colour.

Very intense aromas of red fruits with undertones of toasted sour cherry.

Very ample in the mouth, with great body and structure, the palate is fresh and very elegant.

GASTRONOMY

We recommend that you pair the 2008 Reserva Red with richly flavoured dishes, game, and roasted cod. It pairs quite well with soft and pasty sheep's milk cheeses.



Touriga Nacional (70%)
Touriga Francesa (25%)
Tinta Barroca (5%)

CONSERVATION

Store the bottle on its side in a cool, dry and dark place.

TEMPERATURE CONSERVATION

18°C - 20°C | 64,4°F - 68°F

AWARDS



92/100 - Wine Spectator 2011, Kim Marcus
91/100 - Wine Advocate 2010, Mark Squires
90/100 - Wine Advocate 2015, Mark Squires

Contains sulfites.
Fined with egg albumin.
Alcohol 15% vol.
Total Acidity 5,4 g/l.
pH 3,5



DOURO DEMARCATED REGION