



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

Douro White 2008

“...it has a long finish with complex flavours and lasting acidity.”

### THE WINE

Our brand “Duas Quintas” is synonymous of a blend of highland and lowland soils, maturity and freshness, schist and granite... The *Reserva* white 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. This wine conveys the potential of our vineyards.

### THE YEAR

2008 was an excellent year for white wines: cool temperatures, good acidity, slow maturation and grapes in a perfect state of health, all good signs for the debut of Duas Quintas Reserva White, a wine that we hopefully will convey the essence of the Upper Douro and its potential for producing great white wines.

### VINIFICATION

Motivated by curiosity, an interest in exploring traditional values, and using the most modern techniques as our tools, we have selected seven white grape varieties from our estates at Ervamoira and Bons Ares. These white grapes were carefully hand-picked, pressed and its must fermented in French oak barrels, where they matured for nine months on fine lees and then turned into wine. The wine was bottled in June 2009.

### TASTING NOTES

Pale yellow in colour, with golden tones and a clear, bright appearance. Its nose is complex, full of mineral aromas, ripe fruits (white peach and apricot) and spiced notes like white pepper and aniseed. Consistent and oily on the palate, it has a long finish with complex flavours and lasting acidity.

### GASTRONOMY

This wine can be enjoyed on its own or with meals. Ideal with fresh seafood and fish, especially baked or roasted dishes. It can accompany a cheese soufflé or classic béchamel-based recipes. For dessert, it pairs well with an apricot tart.



### GRAPE VARIETIES

Blend of traditional Douro varieties.



### CONSERVATION

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



### TEMPERATURE CONSERVATION

13°C - 15°C | 55,4 °F - 59 °F



Contains sulphites.  
Alcohol 13 % vol.  
Total Acidity 5,5 g/l  
pH 5,62



DOURO DEMARCATED REGION