

# **DUAS QUINTAS**

White 2002

"Intense flavours and good acidity."

### THE WINE

Duas Quintas is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with traditional grape varieties of the region. It is a genuine, full-bodied and structured white wine but also fine and elegant, expressing the potential of this wonderful sub-region.

### THE YEAR

The winter of 2001/2002 in the Douro was relatively dry. Temperatures varied greatly throughout most of the winter, resulting in flowering that was later than usual, in mid-March. April is generally rainy in the Douro but the dry weather continued and there was almost zero rainfall. Flowering occurred in mid-May in dry, cloudy weather, leading to acceptable fructification. The summer, fortunately, was mild, as there was little rainfall through the period. Surprisingly, the vines withstood this dry weather mainly because of sporadic showers. August was also unusually mild. In September we were confident about the harvest. Everything indicated that it would be a typical year: low productivity, some water stress, grapes in almost perfect conditions and mild weather for balanced maturation.

## **VINIFICATION**

The white grapes were carefully harvested at Quinta de Ervamoira and Quinta dos Bons Ares, and then vinified at the Quinta dos Bons Ares vinification centre. After 24 hours of cold maceration the grapes were pressed. 75% of the clean must fermented in stainless steel vats at 18°C and 25% in new French oak barrels.

The wine was bottled in the spring of 2003.

### **GASTRONOMY**

The balance between this wine's acidity and maturation make it perfect to drink at meals and on other occasions. Serve chilled.



### GRAPE VARIETIES

Rabigato (30%)
Viosinho (30%)
Mix of Douro var

Mix of Douro varieties (20%) Arinto (20%)

### TORAGE

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

### TEMPERATURE CONSERVATION

11ºC – 13ºC | 51,8ºF – 55,4ºF

Contém sulfitos. Alcohol 13% vol.



DOURO DEMARCATED REGION