



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2005

“...sensation of balance between black fruit, firm tannins and good acidity.”

THE WINE

The Duas Quintas 2005 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

Despite extremely dry conditions, 2005 produced good, interesting wines. In late August, the vines showed signs of great stress. The previous winter had been very dry. There was great concern over that year's harvest when August came to a close without any signs of rain.

The weather changed in early September and a constant rain fell during some of the harvest days. The rain gave way to a clear sky, offering ideal conditions, cool nights and a heavy dew for the remainder of the harvest.

VINIFICATION

The grapes from our Ervamoira and Bons Ares Quintas were hand-picked at specially selected plots.

Vinification took place in granite lagares and small stainless steel vats. Fermentation temperature ranged from 25°C to 28°C. The wine was removed from the vats one month later and the fermented must was passed through a vertical press. Malolactic fermentation took place in barrels (new and of one fill) and in 6,200-litre capacity casks, both made of French oak.

The ageing in wood lasted 14 months.

TASTING NOTES

Dense, brilliant colour with dark-red tones.

A floral aroma with fruits of the forest (blackberry, raspberry and strawberry) and an elegant, well-integrated hint of wood.

Well-structured, solid and consistent on the palate with an evident freshness. The entry is smooth, followed by a sensation of balance between black fruit, firm tannins and good acidity.

A lasting finish with complex balsamic aromas.

GASTRONOMY

Pairs very well with game and red meat dishes, in particular with the traditional *posta mirandesa* veal steak and roast beef. It also goes well with cod dishes and strong cheeses.



GRAPE VARIETIES

Touriga Nacional (80%)
Touriga Francesa (15%)
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

91/100 - Wine Advocate 2015, Mark Squires
90/100 - Wine Spectator 2008
90/100 - Wine Advocate 2008
90/100 - Wine Spectator 2007, Kim Marcus

Contains sulfites.
Fined with egg albumin.
Alcohol 14% vol.
Total Acidity 5,4 g/l.
pH 3,62



DOURO DEMARCATED REGION