



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2004

“...an elegant and very enjoyable wine.”

THE WINE

The Duas Quintas red is a wine from the Upper Douro region, originating from the Quinta de Ervamoira (at 150 meters altitude) and the Quinta de Bons Ares (at 600 meters altitude) and is prepared from traditional grape varieties which exhibit the potential of this region.

THE YEAR

The 2004 harvest was preceded by an unusual wine-growing year. October and November 2003 were extremely damp months, followed by an uncommonly dry start to 2004. In August, the vines were in excellent condition, though high water stress was noted. What would be unlikely indeed happened: a good rainfall in August. This rain was also accompanied by relatively low temperatures for the Douro region, which resulted in much slower ripening. September began with unstable weather, which could have easily damaged the grapes, followed by a long, sunny spell with daily temperatures of around 30°C. The harvest took place without a single drop of rain.

VINIFICATION

Hand-picked in 150 kg cases, the destemmed grapes ferment in stainless steel vats at controlled temperatures. The grapes are macerated for as long as necessary to achieve a wine with the desired structure and body. Following malolactic fermentation in vats, 20% of the production is transferred to French oak barrels and the rest remains in the steel vats. The wine is bottled 18 months later.

TASTING NOTES

Vivid, brilliant colour, an intense tint with a red tone. Clean and intense. Aromas of cherry and red fruits (strawberries, red gooseberries, raspberries, etc.) dominate with a creamy vanilla note and a balsamic finish (rosemary, rock-rose, etc.).

A fresh and broad attack. The wine is full-bodied, but smooth with fine tannins. It has a balanced acidity. One can taste the flavour of ripe fruit (cherry, strawberry). Floral (violet) and balsamic notes also appear, along with a discreet presence of wood.

A long and intense finish, this is an elegant and very enjoyable wine.

GASTRONOMY

It pairs very well with meat and game in general and blends particularly well with sausages and garlic-based dishes.



GRAPE VARIETIES

Touriga Francesa (40%)
Tinta Roriz (40%)
Touriga Nacional (20%)

CONSERVATION

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

TEMPERATURE CONSERVATION

17°C - 19°C | 62,6°F - 66,2°F

Contains sulphites.
Fined with egg albumin.
Alcohol 13,5% vol.
Total Acidity 4,7 g/l.
pH 3,85



DOURO DEMARCATED REGION