



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2009

[“...good structure and balance. Long-lasting aroma.”]

THE WINE

Our Duas Quintas brand is a synonym of blending: a blending of highlands and lowlands, of maturation and freshness, of shale and granite. This White Reserve is made from a selection of varieties with personality, high natural acidity, and aromatic complexity, and is a structured wine which deserves to be appreciated starting from a young age but capable of evolving well over time.

THE YEAR

2009 was a very dry and hot year in the Douro Superior. The high temperatures registered at Quinta de Ervamoira accelerated the harvest. At Quinta dos Bons Ares, the extreme heat didn't affect negatively the final maturity, on the contrary, it improved it due to smoother and constant temperatures and the fresh nights. 2009 was characterised by a quick maturation of the grapes in the lower quotas, compensated by the equilibrium of the higher quotas. The final result was surprising.

VINIFICATION

Spurred on by our curiosity and interest in exploring highly traditional values with the help of modern techniques, we selected 7 white Douro grape varieties from our Ervamoira and Bons Ares vineyards. Having carefully harvested and pressed those white grapes, we let their must ferment in French oak casks of varying capacity and age, leaving the wine to age for 7 months over fine lees after vinification.

This wine was bottled in May of 2009.

TASTING NOTES

Clear and brilliant straw-yellow colour with golden reflexes. Sober, intense, slightly floral aroma, with highlights of ripe fruit and crisp mineral notes. In the mouth, the wine is consistent, entering with ample volume to produce a feeling of good structure and balance. Long-lasting aroma.

GASTRONOMY

The 2009 White Reserva is a wine of sufficient structure to be paired with relatively strong and rich dishes, such as salmon, sardines, mackerel, grilled meats, etc., and with soft, pasty cheeses. It may also be served as an aperitif or paired with fresh seafood.

Serve between 13° and 15°C.

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



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 14 % vol.

Total Acidity 5,4 g/l

pH 3,3



DOURO DEMARCATED REGION