



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2010

“Well-structured and persistent.”

THE WINE

Duas Quintas is a white wine from the Upper Douro, more specifically from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), and is a blend of traditional grape varieties that express the potential of this sub-region. It is a structured, unctuous white, which is equally fine and elegant.

THE YEAR

The summer of 2010 was preceded by heavy rainfall in winter and spring, which allowed for the accumulation of good soil water reserves, a priori, a good indicator of quality. The summer temperatures were higher, especially in late July and early August. The harvest of white grapes began early at Quinta de Ervamoira so they could retain their fresh and acidic aroma. At Quinta dos Bons Ares, where the temperature is moderate because of its location, the harvest was conducted over a longer period of time so that the grapes could reach their desired maturity and aromatic expression.

VINIFICATION

The grapes were harvested by hand and transported to the winemaking centre in small boxes. After being selected at the cellar, the grapes were vinified according to their variety and the vineyard; the must was obtained by direct pressing after cold maceration. The clean must was fermented in stainless steel vats at a low temperature (90%) and in French oak casks (10%). The wine was bottled in February 2011.

TASTING NOTES

Clean and bright, of a golden colour with green reflexes. Mature and expressive on the nose, with peach and pear aromas as well as citrus and floral notes when swirling the wine. Ample in the mouth, it has a fresh and complex aroma. The aromas are prevalent, starting with the citrus and finishing with the ripened fruit. Well-structured and persistent.

GASTRONOMY

This wine can be served as an aperitif or with light dishes, like salads and raw, grilled or boiled fish. Being a structured wine, it is also recommended with roasted (hake in the oven) or stewed fish dishes as well as poultry dishes. It is a wine with good ageing potential.



GRAPE VARIETIES
Viosinho (50%)
Rabigato (30%)
Arinto (20%)

CONSERVATION
Store the bottle on its side in a cool, dry place away from light.

TEMPERATURE CONSERVATION
12°C - 14°C | 53,6 °F - 57,2 °F

Contains sulphites
Alcohol 13 % vol.
Total Acidity 4,9 g/l.
pH 3,4



DOURO DEMARCATED REGION