



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

RED 2022

“Extremely elegant and fine. A long finish, very soft tannins and a reviving mineral freshness.”

THE WINE

Duas Quintas Red Reserva expresses the strength and complexity of the Douro Superior, as well as the excellent and elegant quality of the wines of Casa Ramos Pinto. The blend balance is achieved with wines from two quintas, Ervamoira and Bons Ares, located at a lower (200m) and a higher (600m) altitude, having respectively schist and granite soils.

THE YEAR

2022 was an extremely dry year, and rainfall was less than half that of the previous year.

At Quinta de Ervamoira, the summer was slightly milder than at Quinta dos Bons Ares, where temperatures were high from late spring to the end of summer.

Despite the high temperatures and the severe drought, which aided the health of the grapes, maturation was different from normal, with less sugar, leading to lower alcohol and acidity levels, but greater concentration and volume. It was a hard year, in terms of viticulture, yet Duas Quintas Red 2022 is a wine offering great balance between freshness, concentration, fruit and structure.

VINIFICATION

The grapes, from selected plots on our Ervamoira and Bons Ares estates, were harvested and separated by hand into small boxes. The grapes from Quinta de Ervamoira were vinified in granite lagares and those from Quinta dos Bons Ares in concrete and wooden vats. After pressing, the wine underwent malolactic fermentation in barrels of 6,000 to 10,000 litres. It was aged for 16 months in barrels (70%) and in new (20%) and one-year-old (10%) French oak barrels. The wine was bottled in June 2024.

TASTING NOTES

Clear, bright ruby colour with bright red reflexes. A profound, mature aroma with ripe fruit like plum, redcurrant and blackberry. As it opens, fresher and sweeter aromas emerge, such as violet and cistus, characteristic of Touriga Nacional, the predominant variety in the blend. The wood is well-integrated with a sweetish sensation of coconut and a touch of smoke. In the mouth it is extremely elegant and fine. A soft start, with fresh fruit such as raspberry and strawberry at the fore. A long finish, with very soft tannins and a reviving mineral freshness.

GASTRONOMY

We recommend pairing Duas Quintas Reserva 2022 with grilled red meat, such as an aged T-bone steak or Mirandesa steak. It is excellent with oven-roasted cod, braised pork cheeks in red wine, stuffed turkey or moussaka. Serra da Estrela cheese.



GRAPE VARIETIES



Touriga Nacional (75%)
Touriga Francesa (18%)
Tinta da Barca (7%)

STORAGE

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

TEMPERATURE

16°C – 18°C | 60,8°F – 64,4°F

Contains sulfites
Alcohol 13,5% vol
Total Acidity 5,4 g/L
pH 3,67



REGIÃO DEMARCADA