



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS

White 1994

[ “...admirable finesse and perfect aromatic balance.” ]

### THE WINE

Duas Quintas is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with traditional grape varieties of the region. It is a genuine, full-bodied and structured white wine but also fine and elegant, expressing the potential of this wonderful sub-region.

### THE YEAR

1994 was an excellent year with amazing weather conditions. The soil drank in sufficient water after a rainy winter and spring. The hot summer followed by light rainfall in early September produced grapes with perfect maturation.

### VINIFICATION

The grapes are fully destemmed. Skin maceration is carried out under controlled temperature (12°) for 48 hours and the must is cold pressed. Fermentation at 18°, 50% in stainless steel vats and 50% in new oak barrels.

### TASTING NOTES

Pretty yellow tone, of the right intensity and delicacy. Perfectly limpid, with citrus reflexes. The aroma is intense, expressive and personalised. Strong floral and fruity nuances. With admirable finesse and perfect aromatic balance. A soft, well-rounded wine.

### GASTRONOMY

The balance between this wine's acidity and maturation make it perfect to drink at meals and on other occasions. Serve chilled.



### GRAPE VARIETIES

- Rabigato (50%)
- Viosinho (30%)
- Codega (10%)
- Mix of Douro varieties (10%)

### STORAGE

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

### TEMPERATURE CONSERVATION

11°C – 13°C | 51,8°F – 55,4°F

Alcohol 12,5% vol.

