



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

White 2015

[ “...perfectly balanced and elegante.” ]

### THE WINE

Our “Duas Quintas” brand is synonymous with a blend of highland and lowland soils, maturity and freshness, schist and granite. The White Reserve is made from a selection of grape varieties with personality, high natural acidity and remarkable aromatic complexity, a wine with structure to be enjoyed while young and which can evolve well during the ageing process.

### THE YEAR

The harvest of Duas Quintas Reserva Branco 2015 started on 18 August with Folgazão at Quinta de Ervamoira. The moderate temperatures with relatively cool nights slowed the maturation process, particularly in the case of Rabigato. The last plot of Rabigato at Quinta dos Bons Ares was harvested in the second week of September. The vineyard arrangement and the work on the soil were essential to attain the excellent standard of quality obtained in 2015.

Duas Quintas Reserva Branco 2015 is a scented and harmonious wine.

### VINIFICATION

The grapes from the best plots at our Quinta de Ervamoira and Quinta dos Bons Ares are chosen to make Duas Quintas Reserva Branco. In 2015, the grape varieties selected were Rabigato, Gouveio and Folgazão. The grapes are harvested by hand and taken to the winery in small boxes, separated according to variety and plot; the must is obtained by direct pressing, following cold maceration. The clean must ferments in stainless steel vats and in French and Austrian oak barrels (25%) of various capacities where, after turning into wine, it ages for 9 months on fine lees. This wine was bottled in June 2016.

### TASTING NOTES

Crystalline appearance, pale yellow in colour with golden reflexes. A vibrant, fine, faintly floral (rose) aroma. Notes of peach, fig tree and coriander seeds.

Round in the mouth, structured, perfectly balanced and elegant. It is both smooth and fresh, with fruity aromas of peach and apricot, citrus notes and a long and complex finish.

### GASTRONOMY

Ideal as an aperitif. Perfect to serve with shellfish. Serve with clams in the “Bulhão Pato” style. Try it with seafood aspic, cod salad, octopus salad and pigs’ trotters with coriander. It goes well with a variety of fish dishes, and we recommend you try it with sea bass, steamed or baked in a salt crust, or sea bream.



### GRAPE VARIETIES

Rabigato (80%)  
Folgazão (5%)  
Gouveio (15%)

### CONSERVATION

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

### TEMPERATURE CONSERVATION

13°C - 15°C | 55,4 °F - 59 °F

### AWARDS

92/100 - Wine Advocate 2017, Mark Squires  
91/100 - Wine Advocate 2016, Mark Squires

Contains sulphites.  
Bonded with bentonite  
Alcohol 13% vol.  
Total Acidity 6,3 g/l  
pH 3,15



DOURO DEMARCATED REGION