

DUAS QUINTAS

Red 1994

"Elegant and balanced."

THE WINE

The Duas Quintas red is a wine from the Upper Douro region, originating from the Quinta de Ervamoira (at 150 meters altitude) and the Quinta de Bons Ares (at 600 meters altitude) and is prepared from traditional grape varieties which exhibit the potential of this region.

THE YEAR

1994 was an excellent year, with amazing weather conditions. The soils had absorbed enough water after a rainy winter and spring. A hot summer followed by some rain early September produced perfect ripe grapes.

VINIFICATION

The selected grapes from Quinta de Ervamoira and Quinta dos Bons Ares fermented in stainless steel vats with pumping over at controlled temperatures.

The maceration was soft and the extraction smooth. After the malolactic fermentation, 20% of the wine is aged in two and three-year-old Portuguese oak casks for 6 months.

The wine spent 2 winters in the winery and it was bottled in the spring of 1996.

GASTRONOMY

Ideal with all types of meat and lighter dishes such as pizza, pasta and vegetables.



GRAPE VARIETIES

Touriga Francesa (45%) Tinta Roriz (40%) Touriga Nacional (15%)

CONSERVATION

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

TEMPERATURE CONSERVATION

17°C - 19°C | 62,6°F - 66,2°F

Alcohol 12,5% vol.



DOURO DEMARCATED REGION