



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS

Red 2006

[ “...fresh and fruity...” ]

### 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

In the Douro region, 2006 was a hot and variable year with increased ripening. At the Quinta de Ervamoira, the harvest began very early. The freshness and fruit of the picked grapes, together with the later grapes from the Quinta dos Bons Ares, made the Duas Quintas 2006 a fresh, full-bodied wine with great character.

### VINIFICATION

The grapes, hand-picked in 150-kg cases, are destemmed and crushed. They then ferment in stainless steel vats where the temperature does not exceed 25°C. The grapes are macerated for as long as necessary to achieve a wine with the desired structure and body. Following malolactic fermentation in vats, 20% of the wine is aged in French oak barrels and the rest remains in the steel vats. The wine is bottled 18 months later.

### TASTING NOTES

Intense, clean colour with red tones.

A fresh and fruity aroma with cherry and plum highlights. Upon swirling the glass, notes of liquorice and spices appear.

It has a smooth and voluminous entry into the mouth, quickly revealing its freshness and a consistent, velvety structure. Aromas of red fruit, blackberry, rock-rose and white pepper then reappear, leaving a long and enjoyable finish.

### GASTRONOMY

Ideal as an aperitif to accompany starters, grilled meat dishes, salads, poultry dishes and cod in particular.



### GRAPE VARIETIES

- Touriga Francesa (40%)
- Tinta Roriz (40%)
- Touriga Nacional (20%)

### 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

Contains sulphites.  
Fined with egg albumin.  
Alcohol 14% vol.  
Total Acidity 5,2 g/l.  
pH 3,5



DOURO DEMARCATED REGION