



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2008

[“...very expressive...”]

THE WINE

Duas Quintas White is a wine from the Upper Douro made from traditional varieties which express the potential of this climatically sub-region. It is well-structured and unctuous, but at the same time refined and elegant.

THE YEAR

In 2008 the white grapes ripened later and much more slowly than usual. The mild summer temperatures made it possible to produce very crisp wines. The small size of the bunches and grapes made for low yields with high quality.

VINIFICATION

The grapes were picked by hand and taken to the winery in small crates. Following initial selection, the grapes were vinified differently according to their variety and location in the vineyard; 85% of the must was obtained by direct pressing and 15% by drainage after skin maceration. The clean must was fermented in steel vats at a low temperature (85%) and in French oak barrels (15%). The wine was bottled in March 2009.

TASTING NOTES

Clean and bright, yellowish in colour with shades of gold. Very expressive nose, marked Viosinho terpene and floral aromas, with notes of peaches and medlars. Mildly mineral secondary aromas. Creamy on the palate at first, soon becoming very crisp and mouthfilling. The dominant aromas on the palate are citrus and mineral, characteristic of the Arinto variety.

GASTRONOMY

Ideal to accompany raw, boiled or grilled shellfish and fish dishes. We also recommend it as an aperitif with light starters, salads and fowl-based dishes. It goes very well with exotic spicy dishes, such as curry or masala.



GRAPE VARIETIES

Viosinho (50%)
Rabigato (30%)
Arinto (20%)

CONSERVATION

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

TEMPERATURE CONSERVATION

11°C - 13°C | 51,8 °F - 55,44°F

Contains sulphites
Alcohol 13 % vol.
Total Acidity 5,2 g/l.
pH 3,29



DOURO DEMARCATED REGION