



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

DOURO WHITE 2021

Very expressive and fresh.

THE WINE

Duas Quintas White is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with local grape varieties. It is a genuine, structured, full-bodied yet refined and elegant white wine that expresses the potential of this wonderful sub-region.

THE YEAR

The 2021 viticultural year was marked by a very cool summer. Excellent water reserves in the soil and relatively high temperatures at the beginning of spring accelerated the vegetative cycle. Water stress was not too high and temperatures remained mild until the end of the cycle. The 2021 white wines from Quinta de Ervamoira and Quinta dos Bons Ares are extremely fresh and delicate.

VINIFICATION

The harvest date for each plot is decided after successive grape tests in the field. Once the decision is made, the grapes are harvested manually and transported to the vinification centre, separated according to grape variety and plot. This is followed by a cold maceration of the whole bunch for a period of approximately 24 hours. The fresh grapes are gently pressed and the must is transferred to the underground tanks, where decantation takes place. This is followed by the adjustment of the must's turbidity and the start of fermentation. About 90% of the wine ferments and ages in stainless steel vats and the remaining 10% in French and Austrian oak barrels of different capacities. Duas Quintas White 2021 was bottled between the end of March and April 2021.

TASTING NOTES

Clear and bright, pale yellow colour with golden reflections. Very fresh and expressive nose, sweet aromas of roses. After some time, aromas of tropical fruits such as pineapple and, deeper, a fresh and mineral granite stone sensation emerge. In the mouth an extraordinary balance between the sensations of volume, fruit and freshness, with a long finish. Very expressive and fresh.

GASTRONOMY

May be drunk alone or as an aperitif. We recommend pairing Duas Quintas White 2020 with any grilled fish or shellfish. Suggestions include lobster rice and salt-crusted sea bass.



GRAPE VARIETIES

Rabigato (60%)
Viosinho (20%)
Arinto (10%)
C6dega (10%)

STORAGE

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

TEMPERATURE

10° - 12° C | 54° - 57° F

AWARDS

Revista de Vinhos –Award “Best Buy” 2015 & 2016.



Contains sulfites.
Alcohol 13% vol.
Total Acidity: 6,2
g/l.
pH 3,17.



DEMARCATED REGION