



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2021

“The sweetness and freshness of the fruit mix harmoniously, originating a refreshing and lasting finish with soft tannins”

THE WINE

Duas Quintas Red is a wine from the Upper Douro, from Quinta de Ervamoira (altitude 150 metres) and Quinta dos Bons Ares (altitude 600 metres), made with the traditional varieties that express the potential of this special region.

THE YEAR

The 2021 wine year was marked by a remarkably cool summer. Given the abundant water reserves in the soil and the relatively high temperatures in early spring, the vegetative cycle speeded up from the start. Luckily, as the water stress was reduced and temperatures remained mild until the end of the harvest, the cycle progressed with no significant mishaps. The main challenge of this year were the rains in September but fortunately, the harvest was practically completed by mid-September. Duas Quintas Red 2021 is a very elegant wine, with great aromatic expression and unique freshness.

VINIFICATION

Plot by plot, the grapes are tasted in the vineyard until the time is right for harvesting. Once in the winery, the grapes are sorted by variety and plot, crushed and de-stemmed and sent to different fermentation containers - granite *lagares*, big oak vats, concrete and stainless steel vats. Our in-depth knowledge of our plots allows us to choose the most suitable vats and fermentation. The grapes are macerated for as long as is needed to obtain a wine with the desired body and structure. After malolactic fermentation, 20% of the wine is aged in French oak barrels, 30% in big oak vats and the remaining 50% is stored in stainless steel vats for about 12 months. This wine was bottled between March and July 2023.

TASTING NOTES

Clear and bright garnet colour. Vivacious aroma. Strong aromatic intensity, with notes of strawberry, raspberry, cistus and warm aromas such as cocoa.


In the mouth it is vibrant and compelling. The sweetness and freshness of the fruit mix harmoniously, originating a refreshing and lasting finish with soft tannins.

GASTRONOMY


Excellent to drink while reading, chatting with family and friends, or as an aperitif. Given its elegance and freshness, this wine has great amplitude and gastronomic possibilities: pair with bean stew, vegetarian dishes, roast beef, poultry dishes or else grilled cod or baked fish.



GRAPE VARIETIES

 Touriga Nacional (51%)
Touriga Franca (26%)
Tradicional Douro Varieties (23%)
(Tinta Roriz, Tinta da Barca, Tinta Barroca, Sousão, Tinto Cão, Tinta Amarela.

STORAGE

 Store the bottle horizontally in a cool, dry place, away from the light.

TEMPERATURE

 16°C - 18°C | 60,8°F - 64,4°F

Alcohol 13,5% vol.
Total Acidity 5,4 g/l
pH 3,74

