



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2017

“...flavourful with persistent ripe fruit aromas.”

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 2017 harvest will be remembered for the speed at which the grapes ripened, particularly in the case of the Quinta dos Bons Ares white wines which were picked 3 weeks earlier than usual, whilst the Quinta de Ervamoira whites were 10 days early. The dry Winter and the high Spring temperatures were the main reasons behind this phenomenon. The healthy condition of the grapes was ideal and yields were low. The profile of the 2017 harvest is mature, rich and scented.

VINIFICATION

The grapes are harvested by hand and transported to the winemaking centre in small boxes, separated by variety and vineyard; the must is obtained by direct pressing after cold maceration. The clean must was fermented in stainless steel vats at low temperature (90%) and the rest in French and Austrian oak casks of varying capacities (10%). This wine was bottled between March and April 2018.

TASTING NOTES

Clean and bright, very pale yellow in colour. Subtle nose, with a floral expression. When swirled in the glass the wine releases aromas of peach and apricot. The ending has a pleasant smoky quality. In the mouth it is delicate, slightly salty, with balanced acidity, flavourful, with persistent ripe fruit aromas.

GASTRONOMY

May be drunk alone or as an aperitif, which is an excellent choice. We recommend pairing Duas Quintas White 2017 with seafood, in particular oysters and sea urchins. Also pairs well with cold entrées, or a terrine of fish or poultry. In fish recipes we especially recommend seafood rice, octopus rice and grilled fish such as bass or snapper.



GRAPE VARIETIES

Viosinho (25%)
Rabigato (50%)
Arinto (25%)

CONSERVATION

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

TEMPERATURE CONSERVATION

12°C - 14°C | 53,6 °F - 57,2 °F

Contains sulphites.
Alcohol 14 % vol.
Total Acidity 5,5 g/l Tartaric acid.
pH 3,25



DOURO DEMARCATED REGION