



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 1999

[“Well structured and fresh.”]

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

A difficult year with climatic upheavals that resulted in a difference in the quality of the grapes on the higher levels (medium quality) and the lower levels (great quality). The condition of the grapes varied greatly, therefore a surgical vintage was necessary and this resulted in a significant fall in production.

VINIFICATION

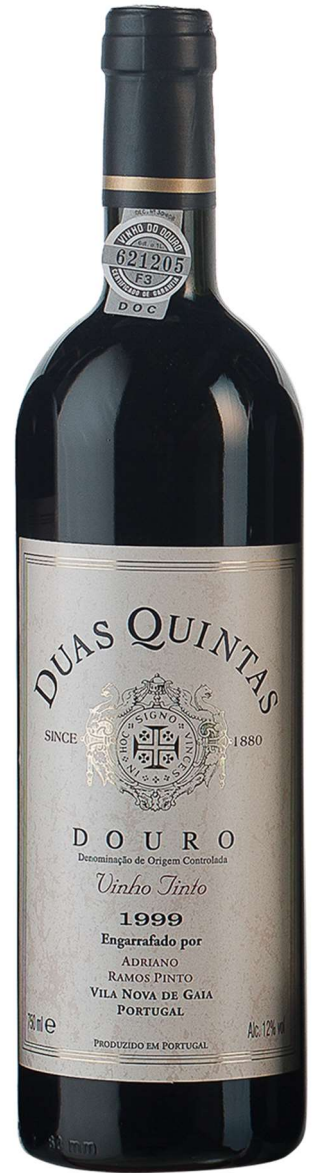
The grapes, harvested by hand in 150 kilos boxes, were selected by variety and by vineyard. After being crushed and destemmed they fermented in granite “lagares” and in stainless steel vats, with “pigeage” and pumping over.

Maceration in lagares is short, whilst in vats is prolonged for the time needed to obtain a wine with the desired body and structure. After the malolactic fermentation, 50% of the wine is aged in two and three-year-old French oak casks for 8 months.

The wine spent 2 winters in the winery and it was bottled in the spring of 2001.

GASTRONOMY

It pairs very well with meat and game in general and blends particularly well with sausages and garlic-based dishes.



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

Alcohol 12% vol.



DOURO DEMARCATED REGION