



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2000

“Very balanced, it presents soft tannins and a perfect acidity.”

THE WINE

The Duas Quintas 2000 Reserva expresses the strength and complexity of the Upper Douro Valley, and the excellence and elegance of the Ramos Pinto winery. The balance of this blend has been achieved using wines selected from two estates, Ervamoira and Bons Ares, located at low (200m) and high (600 m) altitudes, with soils of schist and granite, respectively.

THE YEAR

Winter was exceptionally dry and with hardly any rain from October until the end of February. However, the cool and damp weather made itself felt during the month of April and the rain persisted until May, whereby the level of rainfall recorded was three times greater than normal. This led to a delay in the development of the vines and its flowering, which only took place in May. Moreover, flowering took place under very humid conditions, leading to a decrease in fruit production. All these conditions resulted in one of the smallest harvests we ever had. The month was characterised by dry weather, ideal for ripening. July and August were characterised by the occurrence of some showers that proved very useful, although it was not a very hot summer, by which at the end of August, vine maturation was slightly delayed. September began with an abnormally warm period, leading to a rapid maturation. At the start of harvest, the fruit was in excellent condition.

VINIFICATION

Fermentation took place in stainless steel vats with automatic pumping over at controlled temperatures. Following malolactic fermentation, the wine was aged in French oak casks for six to eight months. It was bottled one year after the harvest and aged in the bottle for two years.

TASTING NOTES

Beautiful red colour, almost opaque, with reddish meniscus and shades of plum.

Intense and expressive aroma. It is velvety and very fruity, with aromas of very ripe red fruit, such as plum and blackberry, enveloped in fresh fruit, such as grapes and a spicy touch. Excellent blending of vanilla deriving from the oak aging.

Fresh, tasty and non-aggressive attack. Very balanced, it presents soft tannins and a perfect acidity. Fruity and lively, one can taste the ripe and somewhat resinous fruits, typical of the Douro wines. Excellent balance between fruit and tannins. Full-bodied and velvety, it is very tasty and balanced.

Very persistent, promising an excellent aging.

GASTRONOMY

Pairs very well with game and red meat dishes, in particular with the traditional *posta mirandesa* veal steak and roast beef. It also goes well with cod dishes and strong cheeses.

GRAPE VARIETIES

Touriga Francesa (30%)
Touriga Nacional (50%)
Tinta Barroca (10%)
Tinta Roriz (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

18°C - 20°C | 64,4°F - 68°F

AWARDS

93/100 - Wine & Spirits 2007
92/100 - Wine Spectator 2004
90/100 - Wine Advocate 2015, Mark Squires

Contains sulfites
Fined with egg albumin.
Alcohol 13% vol.
Total Acidity 5,62g/l.
pH 3,76



DOURO DEMARCATED REGION

