

# **DUAS QUINTAS RESERVA**

Red 1994

"Flavours are perfectly balanced and are very much appreciated."

#### THE WINE

The Duas Quintas 1994 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

1994 was an excellent year, with amazing weather conditions and enough water in the ground to allow a long maturation, required to make not only Ports but also Douro wines.

#### **VINIFICATION**

Fermentation took place in stainless steel vats with automatic pumping over at controlled temperatures. Following malolactic fermentation, the wine was aged in 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**

Lovely red ruby, intense colour, with cassis nuances in the meniscus. In the nose the first sensation is soft, fine, smooth and involving. The aroma is too complex and fine. Very fruity and perfectly balanced with very well melted aromas to fine wood.

In the mouth is smooth, fine attack, with a superb development on the palate. Ripe and smooth tannins, perfectly balanced by an excellent acid support. A fresh fruit sensation is evident. Harmonious charm, some vanilla and clove notes, as a result of a stage in fine and elegant wood.

Flavours are perfectly balanced and are very much appreciated.

#### **GASTRONOMY**

Pairs very well with game, red meat dishes and roast beef. It also goes well with strong cheeses.



#### **GRAPE VARIETIES**

Touriga Francesa (50%) Touriga Nacional (25%) Tinta Barroca (25%)

#### CONSERVATION

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

# TEMPERATURE CONSERVATION

18°C - 20°C | 60,8°F - 64,4°F

## AWARDS

93/100 - Wine Advocate 2015, Mark Squires

Contains sulphites. Fined with egg albumin. Alcohol 13% vol. Total Acidity 4,8 g/l. pH 4,8

