



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2015

“...is soft and smooth with aromas of ripe fruit.
Flavourful and elegant.”

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 exceptional sub-region.

THE YEAR

2015 was a balanced year with good maturation of our vineyards in the Upper Douro.

The summer was dry with variable temperatures. The sunny weather and the excellent condition of the grapes led to a quality vintage producing aromatic, expressive and full-bodied wines. Duas Quintas Red 2015 is a mature, balanced, smooth and consistent wine.

WINEMAKING

The grapes are harvested by hand in 150 kilo boxes, crushed and destemmed, and then fermented in granite *lagares* and stainless steel vats where 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 remainder stored in stainless steel vats for 13 months. The wine was bottled in February 2017.

TASTING NOTES

Dark garnet in colour, with cherry reflections, clean and bright. An intense and mature bouquet with floral aromas of plum and black cherry. At the end the aroma becomes more complex with notes of spices and woods. In the mouth, the wine is soft and smooth with aromas of ripe fruit. Flavourful and elegant.


GASTRONOMY

We recommend Duas Quintas Red 2015 as an *aperitif*. Try it also with baked pasta dishes such as four-cheese cannelloni or else with the traditional fried *alheiras* or grilled pork ribs.

Intense poultry dishes such as chicken *muambo*, chicken curry and duck rice in the oven also pair harmoniously with this wine. It is excellent with cured sheep's milk cheeses.



GRAPE VARIETIES

 Touriga Nacional (39%)
Touriga Francesa (34%)
Traditional Douro grape varieties (27%)
Tinta Roriz, Tinta da Barca,
Tinta Barroca, Sousão, Tinto Cão
Tinta Amarela

CONSERVATION



Store the bottle on its side in a cool, dry place, away from light.

TEMPERATURE CONSERVATION



16°C - 18°C | 60,8°F - 64,4°F

AWARDS



90/100 - Wine & Spirits 2018, Joshua Greene
90/100 - Wine Advocate 2018, Mark Squires
90/100 - Wine Spectator 2017, Gillian Sciaretta

Contains sulphites.
Alcohol 14% vol.
Total Acidity 5,0 g/l.
pH 3,77



DOURO DEMARCATED REGION