



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2012

“Fresh, long and intense.”

THE WINE

The Duas Quintas White Wine 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 sub-region. It is a structured, full bodied white wine which is also refined and elegant.

THE YEAR

Following two very dry winters, the harvest of 2012 presented a rather below average production. The month of July was cold and the white varieties, primarily the Rabigato and Arinto, had a slow maturation, providing fresh and aromatic grapes. Harmony is the primary characteristic of the Duas Quintas white 2012.

VINIFICATION

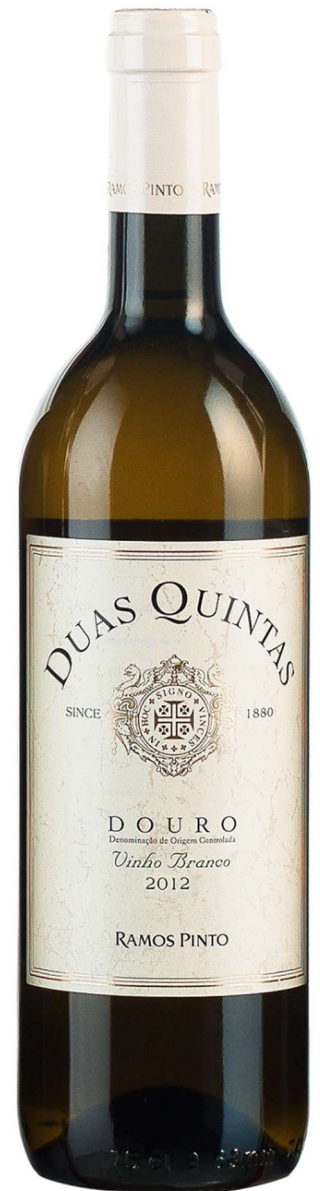
The grapes are harvested by hand and transported in small boxes to the winemaking centre. After being selected upon reception at the cellar, the grapes are made into wine separately according to their variety and plot; the must having been obtained by direct pressing following cold maceration. The clean must was fermented in low temperature stainless steel vats (90%) and in French oak casks (10%). The wine was bottled in March 2013.

TASTING NOTES

Clear and bright, with a pale golden colour and greenish reflections. Intense and concentrated nose where melon and pear stand out, with delicate notes of white roses and zest of tangerine. Full ample palate, with acidity and soft texture. Citrus aromas of ripe fruits. Fresh, long and intense.

GASTRONOMY

The Duas Quintas white 2012 is excellent when served as an aperitif. We recommend it as an accompaniment to strongly flavoured seafood cooked “au naturel”, such as goose barnacle and prawns. Ideal with clams and mussels, served with garlic-based sauces. Goes well with fish dishes such as sea bass “au sel”, hake or cooked monkfish served with home-style mayonnaise.



GRAPE VARIETIES
Viosinho (50%)
Rabigato (50%)
Arinto (10%)

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 13,5 % vol.
Total Acidity 5,7 g/l Tartaric acid.
pH 3,19



DOURO DEMARCATED REGION