



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2006

“... delicious and long-lasting...”

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

In the Douro region, 2006 was a hot and variable year with increased ripening. At the Quinta de Ervamoira, the harvest began very early. The freshness and fruit of the picked grapes, together with the grapes from the Quinta dos Bons Ares, made the Duas Quintas 2006 a fresh and fruity wine with great character.

VINIFICATION

The harvest is done manually. The grapes are packed in small boxes and selected when they are received at the cellar. They are then pressed at low temperatures in a pneumatic press. The clean must ferments at controlled temperatures in stainless steel vats (80%) and new French oak casks (20%). The wine is bottled six months later.

TASTING NOTES

Brilliant and clear colour with a greenish-yellow tone. Intense, clean and creamy, ripe fruit dominates (apricot and peach) with the mineral notes characteristic of the Rabigato and the freshness provided by the Arinto, resulting in a complex aroma. A fresh and aromatic attack on the palate. The wine then becomes oily and structured, full with a taste of ripe fruit. A delicious and long-lasting finish.

GASTRONOMY

Ideal for accompanying shellfish and fish. It is also recommended as an aperitif, with vegetable and salad starters and rice or pasta-based dishes.



GRAPE VARIETIES

Viosinho (55%)
Rabigato (30%)
Arinto (15%)

CONSERVATION



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

TEMPERATURE CONSERVATION



11°C - 13°C | 62,6 °F - 64,4°F

Contains sulphites
Alcohol 13,5 % vol.
Total Acidity 3,43g/l.
pH 3,50



DOURO DEMARCATED REGION