



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

White 2013

“Smoked and floral aromas leave a mineral and saline sensation which gives it a long finish.”

### THE WINE

Our brand “Duas Quintas” is synonymous with blends: of highlands and lowlands, of maturity and freshness, of schist and granite. The White Reserve is a selection of grape varieties with personality, with high natural acidity and a remarkable aromatic complexity, a wine with structure to be enjoyed while young and which can evolve well during the ageing process.

### THE YEAR

2013 was an excellent year for our production of white wines on the Upper Douro. Its climatic characteristics, namely a wet winter and dry summer (not excessively hot), as well as the perfect conditions that occurred during harvest, provided very well balanced grapes with great aromatic expression. The quality produced by the plots of vineyards that give rise to Duas Quintas White Reserve was the one expected by Casa Ramos Pinto, in particular the Rabigato and Fogazão varieties, from Quinta de Ervamoira, as well as the Viosinho from Quinta dos Bons Ares.

### VINIFICATION

Driven by curiosity and interest in exploring traditional values and using the most modern techniques as a tool, we selected four white grape varieties from Douro, from our Quinta de Ervamoira and Quinta dos Bons Ares: Rabigato, Viosinho, Folgazão and Arinto. The carefully harvested white grapes are pressed. 75% of the must ferments in stainless steel vats and 25% in French and Austrian oak barrels of various capacities and ages where, after turning into wine, it matures during 9 months on fine lees. This wine was bottled in July 2014.

### TASTING NOTES

Crystalline appearance, clear yellow colour with greenish reflexes. Our whites have a characteristic nose with elegant floral notes, where orange blossom dominates, followed by aromas of ripe peach and other citrus tones. Duas Quintas White Reserve 2013 has a beautiful structure, full-bodied and fluid, with freshness and presence. Smoked and floral aromas leave a mineral and saline sensation which gives it a long finish.

### GASTRONOMY

Served as an appetiser, it is particularly good with shellfish. Try it also with raw clams and oysters, sushi, sashimi or ceviche. We recommend to serve Duas Quintas White Reserve 2013 with sea bass in a salt crust, poached whiting or monkfish and barbecued cod.



### GRAPE VARIETIES

Rabigato (70%)  
Arinto (10%)  
Viosinho (10%)  
Folgazão (10%)

### CONSERVATION

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

### TEMPERATURE CONSERVATION

13°C - 15°C | 55,4 °F - 59 °F

### AWARDS

92/100 - Wine & Spirits 2015, Joshua Greene  
91/100 - Wine Advocate 2015, Mark Squires

Contains sulphites.  
Bonded with bentonite  
Alcohol 13% vol.  
Total Acidity 5,7 g/l  
pH 3,23



DOURO DEMARCATED REGION