



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2014

“Fine and expressive nose with delicate aromas of sweet fruit, melon and grape, with floral notes of roses and white flowers and a final hint of spices.”

THE WINE

Duas Quintas is a white wine from the Upper Douro, more specifically from Quinta de Ervamoira (altitude 150 metres) and from Quinta dos Bons Ares (altitude 600 metres), and is a blend of traditional grape varieties that expresses the potential of this sub-region. It is a structured, unctuous white wine but also fine and elegant.

THE YEAR

In terms of weather conditions 2014 in the Upper Douro was marked by a dry winter, a warm spring and a cool summer. Maturation was regular and more advanced than in 2013, so the harvest began 10 days earlier than usual. When the September rains began the white grapes had already been picked. 2014 produced expressive and vibrant white wines with good acidity.

VINIFICATION

The grapes are harvested by hand and transported to the winemaking centre in small boxes and selected by variety and vineyard; the must is obtained by direct pressing after cold maceration. The clean must is fermented in stainless steel vats at low temperature (90%) and in French and Austrian oak casks of different sizes (6%). This wine was bottled in April 2015.

TASTING NOTES

Clean and bright, very pale with light gold reflections. Fine and expressive nose with delicate aromas of sweet fruit, melon and grape, with floral notes of roses and white flowers and a final hint of spices. A fluid wine in the mouth, with excellent acidity and a surprising structure. Citrus notes complement the aromatic expression of fruits and flowers.

GASTRONOMY

Excellent as an aperitif, it goes well with raw, canned or smoked fish, particularly oily fish such as salmon, herring, sardine, mackerel and tuna (namely tuna belly). Or try it with *presunto ibérico* (Iberian dry-cured ham). Ideal with risottos such as mushroom risotto and perfect with roast chicken.



GRAPE VARIETIES

Viosinho (30%)
Rabigato (60%)
Arinto (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

12°C - 14°C | 53,6 °F - 57,2 °F

Contains sulphites
Alcohol 13 % vol.
Total Acidity 5,7 g/l Tartaric acid.
pH 3,18



DOURO DEMARCATED REGION