



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS DOURO WHITE 2023

“This expressiveness and aromatic complexity are distinctive characteristics of Duas Quintas 2023, which maintains its specific harmony.”

THE WINE

Duas Quintas White is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with the region's traditional grape varieties. It is a genuine refined and elegant white wine that expresses the potential of this sub-region.

THE YEAR

The growing cycle of the vine started early due to the large quantity of water in the soil, following a rainy Winter and high temperatures at the start of Spring. Until the end of May, the temperatures stabilised and there was no rainfall. Summer was marked by rain in June, followed by July and August that were hot and dry. After the second fortnight of September, the heavy rains hampered the end of the harvest. At Quinta de Ervamoira, the white grapes were picked between early August and mid-September, presenting no problems during maturation. At Quinta dos Bons Ares, the white grapes began to be picked in mid-August and the harvest ended in the third week of September. In 2023, we highlight the aromatic potential of the white grapes, particularly the Rabigato variety, the one most represented in our wines.

VINIFICATION

The date of the harvest of each vineyard is decided after tasting the grapes in the field several times in succession. Once the decision is made, the grapes are harvested by hand and transported to the winemaking centre in small boxes, separated by variety and vineyard. Whole bunches undergo cold maceration for approximately 24 hours. The fresh grapes are gently pressed and the must transferred to the underground vats, where decanting takes place. About 90% of the wine ferments in stainless steel vats and the remaining 10% in French and Austrian oak casks of varying capacities. At all times the wines are processed with the lees. Duas Quintas White 2023 was bottled in late March and in April 2024.

TASTING NOTES

Clear and bright, pale yellow colour with golden reflexes. The aroma is very expressive and dominated by tropical notes of pineapple and passion fruit. After resting for a while, more delicate notes appear, such as sweet flowers, apricot syrup, lemon zest and a light smoky touch. In the mouth it is light, with some 'fat', and the aromatic vivacity extends to a long, fresh finish.

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GASTRONOMY

May be drunk on its own or as an aperitif. Duas Quintas White 2023 pairs well with any grilled fish or seafood dishes. Suggestions include baked salmon with lemon and herb sauce and monkfish rice.



GRAPE VARIETIES

Rabigato (60%)
Viosinho (15%)
C3dega (15%)
Arinto (10%)

STORAGE

Store the bottle horizontally in a cool, dry place, away from the light.

TEMPERATURE

10° - 12° C | 54° - 57° F

Contains sulphites
Alcohol 13% vol.
Total Acidity: 5,7 g/l
pH: 3,34



DEMARCATED REGION