



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2009

[“It is consistent...”]

THE WINE

Duas Quintas White is an Upper Douro wine made from traditional grape varieties that expresses the potential of this remote region. It is a structured and unctuous white, but one which is equally fine and elegant.

THE YEAR

The differences between Quinta de Ervamoira and Quinta dos Bons Ares, which are the basis of the blend in the search for balance, were taken to the extreme in 2009. At Quinta de Ervamoira we had fast, full ripening with reduced yield, while at Bons Ares the grapes were slow to ripen and we had a good harvest.

VINIFICATION

The grapes were picked by hand and taken to the vinification centre in small crates. After selection at the winery, they were vinified separately according to variety and lot. 85% of the must was obtained from direct pressing and 15% was free-run after skin contact. The clear must fermented in stainless steel vats at a low temperature (85%) and in French oak barrels (15%). The wine was bottled in March 2010.

TASTING NOTES

Clear and bright, pale yellow with green reflections.

On the nose, the first impression is of mineral, citrus (grapefruit) and sweet (pineapple) notes. After a moment in the glass, peach and fennel aromas emerge.

Buttery at the front of the palate, it is a consistent wine with balanced acidity. Citrus and ripe peach aromas dominate.

The very light oaking enhances the aromas of ripe fruits and produces a creamy texture that lingers on the palate.

GASTRONOMY

Can be drunk on its own or as an aperitif. Ideal accompaniment to dishes of non-oily fish. We suggest trying it with scallops au gratin, smoked fish and sushi dishes.



GRAPE VARIETIES

Viosinho (50%)
Rabigato (30%)
Arinto (20%)

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 14 % vol.
Total Acidity 5,0 g/l.
pH 3,4



DOURO DEMARCATED REGION