



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS

White 2013

“Full bodied palate, elegant, fine and very present...”

### THE WINE

Duas Quintas is a white wine from the Upper Douro, more specifically from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), 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

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, as well as the perfect conditions that occurred during harvest (between August 13th and September 18th), provided very well balanced grapes with great aromatic expression.

### VINIFICATION

The grapes are harvested by hand and transported to the winemaking centre in small boxes. After being selected at the winery reception, the grapes are vinified separately, according to the variety and the vineyard; the must is obtained by direct pressing after cold maceration. The clean must was fermented in stainless steel vats at low temperature (90%) and in French oak casks (10%).

This wine was bottled in February 2014.

### TASTING NOTES

Clean and bright, golden in colour with ambar reflections.

Fine and expressive nose where citrus aromas (of tangerine) and ripe fruit (apricot and peach) dominate; floral notes emerge as a feature of our white wines.

Full bodied palate, elegant, fine and very present, reflecting the quality of the grapes of this vintage where balance and "finesse" are its best descriptors.

### GASTRONOMY

The Duas Quintas white 2013 is excellent when served as an aperitif.

We recommend it as an accompaniment to salads, marinated fish and seafood. Ideal with mullet recipes but it's also great with poultry dishes, in particular with stuffed chicken or chicken galantine.



**GRAPE VARIETIES**  
Viosinho (40%)  
Rabigato (50%)  
Arinto (10%)

### 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 13 % vol.  
Total Acidity 5,8 g/l Tartaric acid.  
pH 3,12



DOURO DEMARCATED REGION