



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2014

“the wine is fresh and expressive, with soft tannins and structure.”

THE WINE

Duas Quintas Red is a wine from the Douro Superior, from Quinta de Ervamoira (altitude 150 metres) and Quinta dos Bons Ares (altitude 600 metres), made with the traditional varieties that express the potential of this outermost region.

THE YEAR

In the Douro Superior, the weather in 2014 was marked by a dry winter followed by a warm spring and a particularly cool summer. Our harvest began 10 days earlier than usual. The maturation of the red grapes was slow and regular which allowed them to be picked at a time of expressive fruitiness and balance.

Duas Quintas Red 2014 stands out for its elegance and aromatic freshness.

VINIFICATION

The grapes are harvested by hand in 150 kilo boxes, crushed and destemmed, and then fermented in granite *lagares* and vats where the grapes are macerated for as long as is needed to obtain a wine with the desired body and structure. After malolactic fermentation, 20% of the wine is aged in French oak barrels, 30% in big oak vats and the remainder stored in stainless steel vats for 13 months.

The wine was bottled in February 2016.

TASTING NOTES

Intense, red dark colour, clear and bright, with vivid ruby reflections. An aroma of woods, damp earth, spices and final citrus (tangerine) notes.

In the mouth, the wine is fresh and expressive, with soft tannins and structure.

A long and persistent finish.

GASTRONOMY

By itself, Duas Quintas Red 2014 is an excellent *aperitif*. Its elegance pairs well with medium intensity dishes such as *pasta* (ravioli with cheese and almonds) and partridge risotto. Ideal also with stronger dishes such roast kid. We recommend it with cured sheep's milk cheese and walnuts.



GRAPE VARIETIES

- Touriga Nacional (41%)
- Touriga Francesa (36%)
- Traditional Douro grape varieties (23%)
- Tinta Roriz, Tinta da Barca,
- Tinta Barroca, Sousão, Tinto Cão
- Tinta Amarela

CONSERVATION

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

TEMPERATURE CONSERVATION

16°C - 18°C | 60,8°F - 64,4°F

AWARDS

- 90/100 - Wine & Spirits 2018, Joshua Greene
- 90/100 - Wine & Spirits 2017, Joshua Greene

Contains sulphites.
Alcohol 13,5% vol.
Total Acidity 5,0 g/l.
pH 3,67



DOURO DEMARCATED REGION