



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2003

“...good structure and well-balanced... fresh, delicious and long-lasting sensation.”

THE WINE

The Duas Quintas red is a wine from the Upper Douro region, originating from the Quinta de Ervamoira (at 150 meters altitude) and the Quinta de Bons Ares (at 600 meters altitude) and is prepared from traditional grape varieties which exhibit the potential of this region.

THE YEAR

Total precipitation during the 2003 wine-growing year was within the normal range, despite being marked by highly irregular distribution. From early spring to late May, there was no rainfall at all. Bud burst occurred in March and was normal. Flowering took place in the second half of May under excellent weather conditions. Ripening progressed during a very hot and dry period, with average temperatures of 45°C. This caused an increased concentration of different components and contributed to a perfect state of health for the grapes.

Temperatures remained high during harvest, producing small grape berries with a good concentration of sugar, aromas and smooth tannins.

Despite all this, it was a good year with slightly irregular temperatures, but one which ultimately produced rich, concentrated wines.

VINIFICATION

Hand-picked, the grapes are completely destemmed and ferment in stainless steel vats at controlled temperatures. They undergo a long maceration period and the malolactic fermentation takes place in vats.

TASTING NOTES

Brilliant and intense colour, with violet tones.

Intense aroma of fruits of the forest (blackberry) and black plum with spicy notes.

On the palate, the smooth attack introduces gentle but lively tannins. Ripe fruit, plum and cherry dominate.

A good structure and well-balanced in the mouth with a fresh, delicious and long-lasting sensation.

GASTRONOMY

Ideal with all types of meat and lighter dishes such as pizza, pasta and vegetables.



GRAPE VARIETIES

- Touriga Francesa (30%)
- Tinta Roriz (30%)
- Tinta Barroca (30%)
- Touriga Nacional (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

17°C - 18°C | 62,6 °F - 64,4°F

Contains sulphites.
Fined with egg albumin.
Alcohol 13% vol.
Total Acidity 4,95 g/l.
pH 3,83



DOURO DEMARCATED REGION