



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2017

[“...delicate complexity...”]

THE WINE

Our brand “Duas Quintas” is synonymous of a blend of highland and lowland soils, maturity and freshness, schist and granite... The White Reserva is made from a selection of grape varieties with personality, high natural acidity and remarkable aromatic complexity, a wine with structure to be enjoyed while young and which can evolve well during the ageing process. This wine conveys the potential of our vineyards.

THE YEAR

The 2017 harvest will be remembered for the speed of the maturation, especially in the case of the white grapes at Quinta dos Bons Ares, which were picked 3 weeks earlier than usual, whilst the grapes at Quinta de Ervamoira ripened 10 days earlier. The dry winter and the hot spring temperatures were the principal causes of this phenomenon. The grapes displayed excellent health and the yields were low. The profile of this harvest is mature, rich and scented.

VINIFICATION

The grapes from the best plots are selected at our Quinta de Ervamoira and Quinta dos Bons Ares to make Duas Quintas Reserve White. In 2017 the grape varieties selected were Rabigato, Arinto and Viosinho. The grapes are harvested by hand and taken to the winery in small boxes, separated according to variety and plot; the must is obtained by direct pressing, following cold maceration. The clean must ferments in stainless steel vats (75%) and in French and Austrian oak barrels (25%) of various capacities where, after turning into wine, it ages for 9 months on fine lees. This wine was bottled in May 2018.

TASTING NOTES

Elegant, golden colour. Subtle, mature character, displaying a brilliant, fruity aroma recalling loquats and apricots, fresh almonds and lemon blossom.

On the palate it is characteristic of Duas Quintas Reserva White, being full, with a firm, soft texture. We highlight the delicate complexity of this 2017 wine.

GASTRONOMY

Always ideal as an aperitif, we suggest you pair it with fried dishes such as vegetable or seafood tempura, fried soft-shell crab, octopus fillets or fried green beans. Perfect with our typical salt-crusted sea bass and with grilled turbot.



GRAPE VARIETIES

Rabigato (86%)
Arinto (7%)
Viosinho (7%)

CONSERVATION



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

TEMPERATURE CONSERVATION



13°C - 15°C | 55,4 °F - 59 °F

Contains sulphites.
Bonded with bentonite
Alcohol 14 % vol.
Total Acidity 5,5 g/l
pH 3,24



DOURO DEMARCATED REGION