



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2016

“...lively and balanced, full and very aromatic, with a fresh and persistent finish.”

THE WINE

Duas Quintas White is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with local grape varieties. It is a genuine, structured, full-bodied yet refined and elegant white wine that expresses the potential of this wonderful sub-region.

THE YEAR

In 2016, our white wine harvest in the Upper Douro was influenced by a cold and rainy Spring which delayed the vintage by two weeks when compared with 2015. The vines reached the end of the summer with a good capacity to achieve a balanced maturation. The hot climate felt during the vintage is reflected in the expressive aroma of these 2016 wines.

Duas Quintas White 2016 is scented and fresh.

VINIFICATION

The grapes are harvested by hand and transported to the winemaking centre in small boxes, separated by variety and 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 the rest in French and Austrian oak casks of varying capacities (10%).

This wine was bottled at the end of March 2017.

TASTING NOTES

Very pale gold in colour. Clean and bright.

Expressive and complex nose, very floral and with citrus notes, with aromas of ripe grapes and notes of black pepper.

In the mouth it is lively and balanced, full and very aromatic, with a fresh and persistent finish.

GASTRONOMY

May be drunk alone as an aperitif. However, Duas Quintas White 2016 has a broad gastronomic profile: try it with seafood and raw fish or starters of cucumber with Greek yoghurt (*tzatziki*), salad with feta or goat's cheese, tuna paste and chicken. Given its freshness and presence we also recommend serving it with strong dishes such as *polvo à lagareiro* (roast octopus).



GRAPE VARIETIES

Viosinho (25%)
Rabigato (55%)
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 13,5 % vol.

Total Acidity 5,5 g/l Tartaric acid.

pH 3,2



DOURO DEMARCATED REGION