



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

RED 2021

"The expression of the fruit, its freshness and the smooth tannins converge in a long and harmonious finish."

THE WINE

Duas Quintas Tinto Reserva expresses the strength and complexity of the Douro Superior, as well as the excellent and elegant quality of the wines of Casa Ramos Pinto. The blend balance is achieved with wines from two quintas, Ervamoira and Bons Ares, located at a lower (200m) and a higher (600m) altitude, having respectively schist and granite.

THE YEAR

2021 was a viticultural year marked by a remarkably cool Summer. Because of the abundant water reserves in the soil and the relatively high temperatures in early Spring, the vegetative cycle began quickly. Thankfully, as water stress reduced and the temperatures remained mild until the end of the harvest, the cycle experienced no significant setbacks. The main challenge this year were the rains in September, although, fortunately, by then the harvest was almost over.

VINIFICATION

The grapes, from selected plots of land from our vineyards of Ervamoira and Bons Ares, were handpicked and selected in small boxes. The grapes from Quinta de Ervamoira were vinified in granite presses and the grapes from Quinta dos Bons Ares in concrete and wooden vats. After pressing, the wine underwent malolactic fermentation in 6,000 to 10,000 litre casks. It aged for 16 months in tonneaux (70%) and in new French oak barrels (20%) and one-year-old French oak barrels (10%). The wine was bottled in May 2023.

TASTING NOTES

Clear bright ruby colour. Vivid and vinous aroma. Highlights of berries such as strawberries and raspberries, including other more delicate hints of cherry, violet and orange blossom. The wood is well-integrated and reveals subtle aromas of roast coffee and fresh species such as cinnamon and black pepper. It is full and silky in the mouth, and most elegant. The expression of the fruit, its freshness and the smooth tannins converge in a long and harmonious finish.

GASTRONOMY

We recommend tasting Duas Quintas Reserva 2021 with grilled red meat, such as aged T-bone steak or posta mirandesa. It is excellent with oven-roasted cod, pork cheeks braised in red wine, stuffed turkey or moussaka. Try it with Serra da Estrela cheese.



GRAPE VARIETIES



Touriga Nacional (80%)
Touriga Francesa (18%)
Tinta da Barca (2%)

STORAGE



Store the bottle horizontally in a cool, dry place, away from the light.

TEMPERATURE



16°C - 18°C | 60,8°F - 64,4°F

Contains sulphites.
Alcohol 14% vol.
Total acidity 5,7 g/l
pH 3,6



REGIÃO DEMARCADA