

# **RAMOS PINTO**

PORTO & DOURO

# **DUAS QUINTAS**

Red 2020

"...Volume, intense fruit and mature tannins."

### THE WINE

Duas Quintas Red is a wine from the Upper Douro, 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 special region.

### THE YEAR

2020 was a year with quite a precocious vegetative cycle, caused by the mild temperatures in late winter and early spring. The volume of rainfall, until May, was higher than that of the previous year. The end of spring and the entire summer were very hot and dry. Maturation slowed due to these high temperatures. However, grapes such as Touriga Nacional, which is the main variety in Duas Quintas Red, Tinta da Barca, Tinta Roriz and Tinto Cão were resistant. Some plots of Touriga Francesa struggled, with dehydration and loss of freshness. All things considered, and although production did not exceed average figures, the wines are concentrated and excellent in aromatic expression.

#### **VINIFICATION**

Plot by plot, the grapes are tasted successively in the field until the ideal moment to harvest is found. Once at the winery, the grapes are sorted by variety and plot, crushed, destemmed and sent to different fermentation containers - granite *lagares*, big oak vats, concrete and stainless steel vats. Our in-depth knowledge of our plots allows us to choose the most suitable vats and type of fermentation. 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 remaining 50% is stored in stainless steel vats for about 12 months. This wine was bottled between May and July 2022.

#### **TASTING NOTES**

Dark red in colour with garnet coloured reflexes. A deep, concentrated aroma. On the nose, there are aromas of ripe fruit such as blackberries and cherries, sweet violet aromas and fresh notes of cistus and eucalyptus. In the mouth note the sensation of volume, intense fruit and mature tannins. A long, fresh finish.

#### **GASTRONOMY**

An excellent companion while reading, chatting with family and friends and as an aperitif. Duas Quintas Red is perfect paired with starters such as pâtés and charcuterie. We recommend veal carpaccio, vegetarian dishes and oven-baked fish.



#### GRAPE VARIETIES

Touriga Nacional (58%)

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Castas tradicionais durienses (18%)
(Tinta Roriz, Tinta da Barca, Tinta
Barroca, Sousão, Tinto Cão, Tinta Amarela.

#### STORAGE

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

## TEMPERATURE

16ªC – 18ªC | 60,8ªF – 64,4ªF

Alcohol 15% vol. Total Acidity 5,3 g/L pH 3,85



DEMARCATED REGION