



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2000

“Intense, expressive and fruity aroma.”

THE WINE

Duas Quintas is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with traditional grape varieties of the region. It is a genuine, full-bodied and structured white wine but also fine and elegant, expressing the potential of this wonderful sub-region.

THE YEAR

Winter was exceptionally dry and with practically no rain from October to late February. However, the weather in April was cool and damp and rain continued to May, with rainfall being three times higher than normal. This delayed the development of the vines and flowering, which only occurred in May. The vines flowered in very damp conditions, leading to less fruit. This resulted in one of the smallest harvests ever. June was characterised by dry weather, ideal for maturation. July and August saw some rainfall which came in useful. The summer was not excessively hot so by the end of August the vine maturation was slightly delayed. September started off unusually hot, leading to rapid maturation. At the start of the harvest, the fruit was in excellent conditions.

VINIFICATION

The grapes are fully destemmed. Skin maceration is carried out under controlled temperature (12°) for 48 hours and the must is cold pressed. Cold defecation (12°). Fermentation at 18°, 50% in stainless steel vats and 50% in new oak barrels.

GASTRONOMY

The balance between this wine's acidity and maturation make it perfect to drink at meals and on other occasions. Serve chilled.



GRAPE VARIETIES

Traditional Douro white grape varieties:
Rabigato (50%)
Viosinho (20%)
Codega (10%)
Mix of Douro varieties (20%)

STORAGE

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

TEMPERATURE CONSERVATION

11°C – 13°C | 51,8°F – 55,4°F

Alcohol 13% vol.
Total acidity 5,2g/l
pH 3,46



DOURO DEMARCATED REGION