



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2016

[“...it is full, ample and meaty.”]

THE WINE

Our “Duas Quintas” brand is synonymous with a blend of highland and lowland soils, maturity and freshness, schist and granite. The Duas Quintas Reserva white 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.

A wine that conveys the potential of our vineyards.

THE YEAR

The 2016 white wines in the Douro Superior were marked by a cold and rainy spring which delayed the harvest by two weeks in comparison with 2015. The vines reached the end of the summer with a good capacity to attain a balanced maturation. The hot weather during the harvest is reflected in the expressive aroma of the 2016 wines. Duas Quintas Reserva white 2016 has rhythm and is precise and harmonious.

VINIFICATION

At our Quinta de Ervamoira and Quinta dos Bons Ares we select the grapes from the best plots to make Duas Quintas Reserva Branco. In 2016 the chosen grape varieties were Rabigato, Arinto, Viosinho and Folgazão. 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 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 2017.

TASTING NOTES

Pale, lightly golden colour. Brilliant and transparent.
An intense and distinct expression, with aromas of ripe fruit (peach) mixed with citrus notes (tangerine and bergamot). After shaking there are notes of nuts (almonds) and toast.
In the mouth it is full, ample and meaty, revealing fruity aromas and leaving a long, complex sensation in the mouth. Duas Quintas Reserva white 2016 is an excellent example of the potential of our whites of the Douro Superior.

GASTRONOMY

Ideal as an aperitif to enjoy this wine’s elegance and harmony. We recommend serving it with shellfish, octopus dishes or with fish. It is excellent with goat’s cheese.



GRAPE VARIETIES

- Rabigato (70%)
- Arinto (15%)
- Folgazão (5%)
- Viosinho (5%)

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

AWARDS

- 92/100 - Wine Spectator 2018, Gilian Sciaretta
- 92/100 - Wine Advocate 2017, mark Squires
- 92/100 - Wine Spectator 2017, Gilian Sciaretta

Contains sulphites.
Bonded with bentonite
Alcohol 13,5 % vol.
Total Acidity 5,5 g/l
pH 3,24



DOURO DEMARCATED REGION