RAMOS PINTO
PORTO & DOURO
ESTABLISHED 1880

DUAS QUINTAS
Red 2005

["…balanced and elegant…"]

THE WINE
The Duas Quintas red is a wine from the Upper Douro region, originating from the Quinta de Ervamoira (at 150 meters altitude) and the Quinta de Bons Ares (at 600 meters altitude) and is prepared from traditional grape varieties which exhibit the potential of this region.

THE YEAR
Despite extremely dry conditions, 2005 produced good, interesting wines.
In late August, the vines showed signs of great stress.
The previous winter had been very dry. There was great concern over that year's harvest when August came to a close without any signs of rain.
The weather changed in early September and a constant rain fell during some of the harvest days. The rain gave way to a clear sky, offering ideal conditions, cool nights and a heavy dew for the remainder of the harvest.

VINIFICATION
Hand-picked in 150 kg cases, the destemmed grapes ferment in stainless steel vats at controlled temperatures. The grapes are macerated for as long as necessary to achieve a wine with the desired structure and body. Following malolactic fermentation in vats, 20% of the production is transferred to French oak barrels and the rest remains in the steel vats. The wine is bottled 18 months later.

TASTING NOTES
Brilliant, clear and intense ruby colour with red tones.
Very aromatic, this wine features a heavy weight of ripe fruit balanced by fresh, balsamic notes typical of the Douro region.
A balanced and elegant palate, it introduces an interesting complexity into the mouth, always retaining its characteristic finesse.
A persistent and very enjoyable finish.

GASTRONOMY
Pairs very well with meat and game in general, cured sausages and heavy dishes.

GRAPE VARIETIES
Touriga Francesa (40%)
Tinta Roriz (40%)
Touriga Nacional (20%)

CONSERVATION
Store the bottle on its side, in a cool, dry and dark place.

TEMPERATURE CONSERVATION
17ºC – 19ºC | 62,6ºF – 66,2ºF

Contains sulphites.
Fined with egg albumin.
Alcohol 13,5% vol.
Total Acidity 5,1 g/l.
pH 3,7

DOURO DEMARCATED REGION