



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2017

“The Douro Superior in all its splendour.”

THE WINE

Duas Quintas Reserva Red expresses the strength and complexity of the Douro Superior and the excellence and elegance of Ramos Pinto wines. The balance of the blend is achieved using wines from two estates, Ervamoira and Bons Ares, located at a low (200 m) and a high (600 m) altitude, with schist and granite soils, respectively.

THE YEAR

Our 2017 harvest will be remembered for the speed of the grape maturation. The dry winter and high spring temperatures were the main causes of this phenomenon. We have to go back as far as 1995 to find such an early harvest.

Grape health was ideal and the yields were low. The profile of the 2017 harvest is mature, rich and aromatic.

VINIFICATION

The grapes, from selected plots on our Quinta de Ervamoira and Quinta dos Bons Ares, were harvested and sorted by hand, into small boxes. Vinification of the Ervamoira grapes was done in granite *lagares*, whilst the Bons Ares grapes were vinified in wooden and in concrete vats. After running off and pressing in a vertical press, the wine underwent malolactic fermentation in vats of 6000 litres and 10000 litres capacity. For 18 months, it was aged in large oak vats, new and one-year-old French oak barrels. The wine was bottled in May 2019.

TASTING NOTES

Clear, brilliant colour with a dense, concentrated appearance. Rich, mature, subtle and smoked nose. Note, in particular, aromas reminiscent of red plums, figs, peaches, blackberries and China ink, in a complex harmony that elegantly expresses the strength of the year 2017. The tannin structure is both powerful and smooth, promising excellent ageing potential. The Douro Superior in all its splendour.

GASTRONOMY

We recommend trying Duas Quintas Reserva 2017 with grilled red meat, such as the well-aged *chuletón* [thick cut bone-in] rib steak or *posta mirandesa*. It is excellent with other strong dishes such as oven-baked cod, pork cheeks braised in red wine, stuffed turkey or moussaka. Queijo da Serra da Estrela.



GRAPE VARIETIES

- Touriga Nacional (60%)
- Touriga Francesa (30%)
- Tinta da Barca (5%)
- Sousão (5%)

CONSERVATION

Store the bottle on its side in a cool, dry place away from the light.

TEMPERATURE CONSERVATION

16°C -18°C | 60,8°F - 64,4°F

AWARDS

90/100 - Wine Spectator 2020

Contains sulfites.
Alcohol 14,5% vol.
Total Acidity 5,2 g/l.
pH 3,7



DOURO DEMARCATED REGION