



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2002

[“Elegant and expressive.”]

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

The winter of 2001/2002 was relatively dry in the Douro region. The large fluctuations in temperature continued through most of the winter and brought about a later than usual bud burst in mid-March. April is typically a wet month in the Douro but the dry conditions continued and very little rain fell. Flowering took place in mid-May under dry but cloudy conditions, leading to a reasonable fruit set. The summer was mild, which was fortunate because low levels of rainfall continued throughout this period. The vines resisted the dry conditions surprisingly well, partly due to sporadic showers. August was unusually mild and in September we approached the harvest with confidence. Everything indicated that we were building up to what might be a classic year: low yields, some water stress, grapes in near-perfect condition and mild weather conditions for a balanced ripening.

VINIFICATION

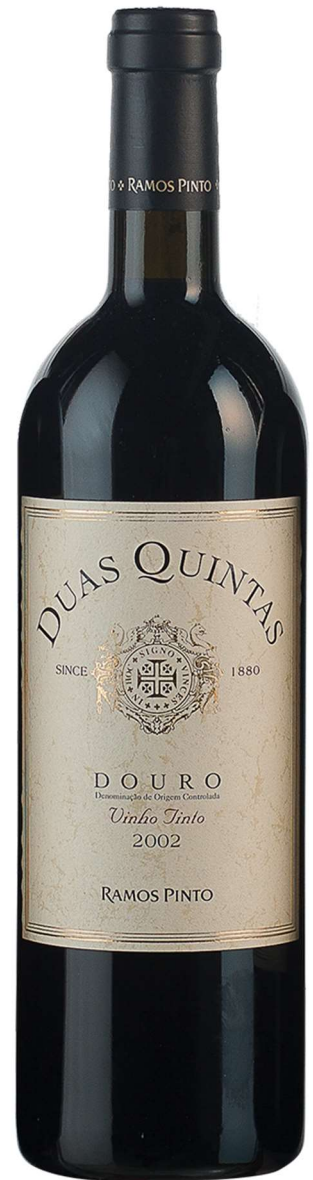
The grapes, harvested by hand in 150 kilos boxes, were selected by variety and by vineyard. After being crushed and destemmed they fermented in granite “lagares” and in stainless steel vats, with “pigeage” and pumping over.

Maceration in lagares is short, whilst in vats is prolonged for the time needed to obtain a wine with the desired body and structure. After the malolactic fermentation, 50% of the wine is aged in two and three-year-old French oak casks, for 8 months.

The wine spent 2 winters in the winery and it was bottled in the spring of 2004.

GASTRONOMY

It pairs very well with meat and game in general and blends particularly well with sausages and garlic-based dishes.



GRAPE VARIETIES

Touriga Francesa (40%)
Tinta Roriz (40%)
Touriga Barroca (20%)

CONSERVATION

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

TEMPERATURA

17°C - 19°C | 62,6°F - 66,2°F



DOURO DEMARCATED REGION