



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

Red 2013

[ “...powerful but velvety.” ]

### THE WINE

Duas Quintas Reserva Red expresses the strength and complexity of the Upper Douro 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

In climatic terms 2013 was marked by a rainy winter and a dry but not excessively hot summer, characteristics that usually announce a good harvest. The low spring temperatures affected the size of the grapes – the berries were small – especially in the Ervamoira vineyards. This had a direct impact on the concentration of the red wines and was one of the main characteristics of the year. The perfect conditions throughout the harvest were reflected in expressive and very balanced grapes.

### 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 wood and in concrete vats, with long maceration. After running off and pressing in a vertical press, the wine underwent malolactic fermentation in oak vats of 6000 litre and 10000 litre capacity. For 16 months, it was left to age in new one- and two-year-old barrels. The wine was bottled in early July 2015.

### TASTING NOTES

Intense dark and colour. Fine and complex aroma. Humus, spices, violets and orange blossom are notes that may be present when the wine is young. If kept in the right conditions the wine will gradually blend, producing a deep and intense bouquet in the bottle reminiscent of red berries and fresh soil. In the mouth Duas Quintas Reserva Red 2013 is powerful but velvety, but with the elegance that always characterises Duas Quintas Reserva.

### GASTRONOMY

Recommended with vegetarian aubergine tagine, bean stew and game dishes such as partridge rice and wild boar stew. Ideal to accompany roast stuffed turkey.

Try it also with creamy Serra cheese or with Stilton.



### GRAPE VARIETIES

Touriga Nacional (66%)  
Touriga Francesa (21%)  
Tinta da Barca (13%)

### 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

92/100 – Wine & Spirits 2016, Joshua Greene  
90/100 – Wine Advocate 2016, Mark Squires  
90/100 – Wine Spectator 2016, Kim Marcus

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



DOURO DEMARCATED REGION