



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2008

“Very smooth and fresh on the palate, with silky tannins, balanced and easy to drink.”

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

2008 was a year of low yield and moderate temperatures, both in the summer and at harvest time. The grapes ripened more slowly and were picked two weeks later than usual. This resulted in wholesome grapes, with good concentration and freshness, producing wines with the same characteristics.

VINIFICATION

The grapes are handpicked in 150-kilo crates, pressed, destalked and then fermented in steel vats at a temperature of no more than 25°. Maceration continues for long enough to produce a wine with the desired body and structure. Following malolactic fermentation in vats, 20% of the wine is aged in French oak barrels during 12 months and the rest remains in the steel vats. The wine is bottled 18 months later.

TASTING NOTES

Clear and bright, intense garnet colour, with crimson reflections. Lively refreshing aroma, notes of spices, cinnamon, white pepper. The deeper bouquet is of notes of wild berries, black plums and cistus. Very smooth and fresh on the palate, with silky tannins, balanced and easy to drink.

GASTRONOMY

Excellent as an aperitif and very good to accompany light dishes (soups, starters, salads...). We especially recommend it with meat carpaccio and with grilled meats.



GRAPE VARIETIES

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

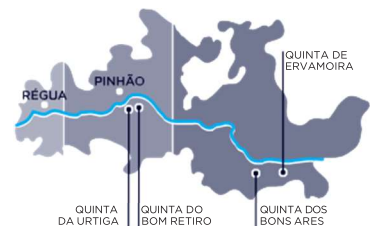
CONSERVATION

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

TEMPERATURE CONSERVATION

18°C - 22°C | 64,4°F - 71,6°F

Contains sulphites.
Fined with egg albumin.
Alcohol 13,5% vol.
Total Acidity 4,6 g/l.
pH 3,6



DOURO DEMARCATED REGION