



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

Red 2018

“A wine with great ageing potential.”

### 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

After a dry and very early year, the cold winter of 2018 returned normality to the vegetative cycle of the vineyard. Heavy rains in spring and early summer, as well as cool temperatures until the end of July delayed the harvest. August and September were dry and warm, allowing the perfect ripeness to be reached for harvesting. The 2018 wines have a surprising elegance and freshness.

### VINIFICATION

The grapes, from selected plots of land from our vineyards of Ervamoira and Bons Ares, were hand-picked and selected in small boxes. The grapes from Quinta de Ervamoira were vinified in granite presses and the grapes from Quinta dos Bons Ares in concrete and wooden vats. After pressing, the wine underwent malolactic fermentation in 6,000 to 10,000 litre casks. It aged for 18 months in barrels (50%) and in new French oak barrels (20%) and one year old French oak barrels (30%). The wine was bottled in May 2020.

### TASTING NOTES

Clear, bright red garnet colour. A fine, enveloping nose of plums, pomegranates and violets, followed by aromas of orange blossom and fresh spices. In the mouth, a very elegant attack, where strawberry and raspberry flavours emerge. Very long and persistent finish, with very soft tannins and an extraordinary freshness characteristic of this year 2018. A wine with great ageing potential.

### GASTRONOMY

We recommend trying Duas Quintas Reserva 2018 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 (73%)  
Touriga Francesa (17%)  
Tinta da Barca (10%)

#### 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 15% vol.  
Total Acidity 5,1 g/l.  
pH 3,72.



DOURO DEMARCATED REGION