



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

WHITE 2023

*“The perfect affirmation of our terroir in the Douro Superior, combining maturation and freshness in a precise and elegant fashion.”*

### THE WINE

The Duas Quintas brand is synonymous with blend (Quinta de Ervamoira and Quinta dos Bons Ares): highland and lowland soils, maturity and freshness, schist and granite. The White Reserva is the perfect portrait of our terroir, pure, honest and surprising given its natural freshness and elegance. A wine with a unique personality. A wine to be enjoyed while young but with great ageing potential.

### THE YEAR

The vineyard's vegetative cycle began early due to the abundance of water in the soil from a rainy winter and high temperatures at the start of spring. Until the end of May, temperatures stabilized with no rainfall. Summer was characterized by rain in June, followed by hot and dry conditions in July and August. However, heavy rainfall in the second half of September hindered the end of the harvest. At Quinta de Ervamoira, the white grape harvest took place between early August and mid-September, with no issues during maturation. At Quinta dos Bons Ares, the harvest started in mid-August and concluded in the third week of September. In 2023, we highlight the aromatic potential of the white grapes, especially the Rabigato variety, unquestionably the main variety in Duas Quintas Reserva White.

### VINIFICATION

At Quinta de Ervamoira and Quinta dos Bons Ares, we carefully selected grapes from the best vineyards for the Duas Quintas Reserva White 2023. The harvest date for each vineyard was determined through multiple tastings of the grapes directly in the field. The grapes were hand-picked and transported in small boxes to the winemaking center, sorted by variety and vineyard. Whole bunches underwent cold maceration for about 24 hours, after which the gently pressed must was transferred to vats. Fermentation took place in stainless steel vats (75%) and French and Austrian oak casks (25%) of varying capacities, followed by nine months of aging on fine lees. The wine was bottled in June 2024.

### TASTING NOTES

Pale yellow in colour with golden reflexes. Very elegant and fresh on the nose, mild scent of white roses and bergamot, which evolves to riper and sweeter aromas such as pineapple and peaches in syrup. Vibrant, with a crunchy texture in the mouth. The fruit appears most delicately after a long mineral finish. Duas Quintas Reserva White 2023 is the perfect affirmation of our terroir in the Douro Superior, combining maturation and freshness in a precise and elegant fashion.

### GASTRONOMY

Recommended with boiled or grilled crustaceans, grilled John Dory and oven-baked sea bass. Also good with semi-cured sheep's cheese.



### GRAPE VARIETIES

 Rabigato (90%)  
Arinto (7%)  
Gouveio (3%)

### STORAGE

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

### TEMPERATURE

 10° - 12° C / 54° - 57° F

Contains sulphites  
Refined with bentonite.  
Alcohol 13% vol.  
Total acidity 5.8 g/l  
pH 3.30



REGIÃO DEMARCADA