



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2012

“The 2012 harvest reveals exquisite finesse.”

THE WINE

Duas Quintas Red is a wine from the region of Douro Superior, more specifically from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), and is a blend of traditional grape varieties that expresses the potential of this most extreme region.

THE YEAR

The harvest in 2012 was marked by low rainfall in winter and the cool temperatures of spring and early summer. The heat in August contributed towards the excellent ripening of the grapes. These factors were reflected especially in the small size of the grapes, in their concentration and freshness.

Duas Quintas Red 2012 shows the excellence of the Douro Superior.

VINIFICATION

The grapes were harvested by hand in 150 kilo boxes, crushed and destemmed and then fermented in granite lagares and stainless steel vats where maceration continued for long enough to obtain a wine with the desired body and structure. Following malolactic fermentation, 20% of the wine is aged in barrels of French oak, 30% in tonels and the rest remains in stainless steel vats for 14 months. The wine was bottled in the spring of 2014.

TASTING NOTES

Intense, vivid and bright garnet colour.

Vinous and floral aroma (lilacs and violets), with notes of ripe fruit, plum and grape from the wood aging.


Fresh and smooth attack, but also flavorful, concentrated and elegant, revealing silky and consistent tannins as well as a long finish. The 2012 harvest reveals exquisite finesse.

GASTRONOMY

Ideal as an aperitif, Duas Quintas Red 2012 is also an excellent choice to serve with Mediterranean dishes such as roasted vegetables hors d'oeuvres with aubergines, courgettes, peppers, etc. or poultry recipes as well as grilled red meat. We especially recommend this wine with ripened sheep cheese.



GRAPE VARIETIES

 Touriga Nacional (45%)
Touriga Francesa (35%)
Traditional Douro grape varieties (20%)
Tinta Roriz, Tinta da Barca,
Tinta Barroca, Sousão, Tinto Cão
Tinta Amarela

CONSERVATION

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

TEMPERATURE CONSERVATION

 16°C - 18°C | 60,8°F - 64,4°F

Contains sulphites.
Alcohol 13,5% vol.
Total Acidity 4,9 g/l.
pH 3,69



DOURO DEMARCATED REGION