



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2001

“A good balance between acidity and fruit.”

THE WINE

Duas Quintas is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with traditional grape varieties of the region. It is a genuine, full-bodied and structured white wine but also fine and elegant, expressing the potential of this wonderful sub-region.

THE YEAR

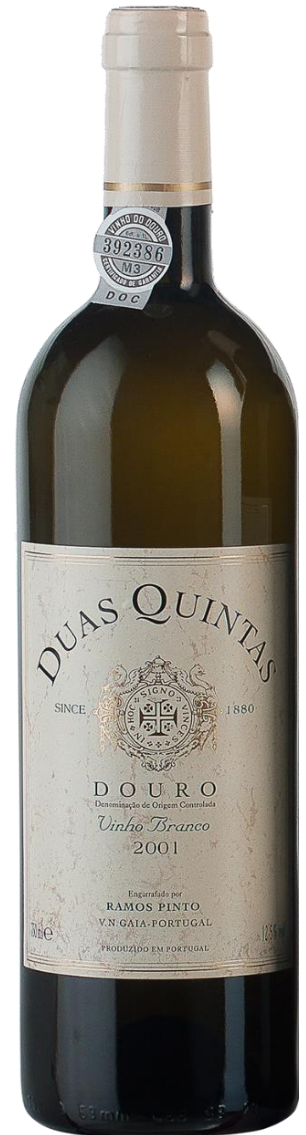
The winter of 2001 will be remembered for the heavy rainfall and the damage caused by this deluge which lasted for five months. Budding occurred earlier than usual – in mid-March – because of higher temperatures throughout the winter. Flowering occurred in May, close to the usual time, as the vines developed late, owing to mild weather in the early spring. Through the summer, temperatures were not too high, with ideal rainfall in July and August. Maturation occurred under favourable conditions.

VINIFICATION

The white grapes were carefully harvested at Quinta de Ervamoira and Quinta dos Bons Ares, and then vinified at the Quinta dos Bons Ares vinification centre. After 24 hours of cold maceration the grapes were pressed. 75% of the clean must fermented in stainless steel vats at 18°C and 25% in new French oak barrels. The wine was bottled in the spring of 2002.

GASTRONOMY

The balance between this wine's acidity and maturation make it perfect to drink at meals and on other occasions. Serve chilled.



GRAPE VARIETIES

- Rabigato (40%)
- Viosinho (30%)
- Mix of Douro varieties (20%)
- Arinto (20%)

STORAGE

Store the bottle horizontally in a cool, dry place, away from the light

TEMPERATURE CONSERVATION

11°C – 13°C | 51,8°F – 55,4°F

Contains sulphites.
Alcohol 12,5% vol.



DOURO DEMARCATED REGION