



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2019

“Distinctive character.
Remarkable aromatic complexity.”

THE WINE

The Duas Quintas brand is synonymous for 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 young to be enjoyed while young but with great ageing potential.

THE YEAR

2019 was a very dry year for wines, particularly at Quinta dos Bons Ares, with much lower rainfall than usual. The temperatures in the first months of 2019 were very high and accelerated the vine's growing cycle. An early harvest was expected but the mild temperatures of August and September prolonged that cycle. The white grapes were only harvested at Quinta de Ervamoira starting on 22 August, slightly later than the average of the last years. In turn, at Quinta dos Bons Ares the rainfall of the early summer replaced water levels in the soil, at the end of the maturation period. There, the white grapes began to be harvested in early September.

VINIFICATION

The grapes from the best plots are selected at our Quinta de Ervamoira and Quinta dos to make Duas Quintas Reserva White. Many berry samplings take place before deciding on the right moment to harvest the grapes. These are harvested by hand and taken to the winery in small boxes, separated according to plot and variety. Following cold maceration of the grape bunches for a period of 24 hours, the must is obtained by careful, soft pressing. The clean must ferments in stainless steel vats (75%) and in French and Austrian oak barrels (25%) of various capacities and then ages for 9 months on fine lees. This wine was bottled in May 2020.

TASTING NOTES

Pale gold in colour. A distinctive character, remarkable aromatic complexity, very smooth. Fresh aromas such as bergamot and lemon, with mature and tropical aromas of loquat and pineapple. Also reveals delicate aromas of nuts and smoke. The palate helps reveal the personality of Duas Quintas Reserva White with volume, fruit and freshness, perfectly balanced. Its elegance makes this an easy wine to drink. Long, fresh finish which prolongs the flavour of the fruit.

GASTRONOMY

We recommend steamed or grilled crustaceans, grilled John Dory and baked sea bass. Serve also with semi-cured sheep's cheese.



CASTAS

Rabigato (70%)
Arinto (15%)
Código (15%)

CONSERVAÇÃO

Store the bottle upright, away from the light.

TEMPERATURE

13° - 15° C | 55° - 59° F

PRÉMIOS

92/100 – Wine Advocate, Mark Squires



Contains sulphites.
Bonded with bentonite
Alcohol 13% vol.
Total Acidity 6,2 g/l.
pH 3,09.



DOURO DEMARCATED REGION