



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2009

“...aged tannins and a long and complex finish...”

THE WINE

The Duas Quintas 2009 Reserva expresses the strength and complexity of the Upper Douro Valley, and the excellence and elegance of the Ramos Pinto winery. The balance of this blend has been achieved using wines selected from two estates, Ervamoira and Bons Ares, located at low (200m) and high (600 m) altitudes, with soils of schist and granite, respectively.

THE YEAR

The principal characteristics of 2009, a very dry year with a hot summer, were the low production yield and the high concentration of the grapes, which gave our wines a great expressivity and intensity.

VINIFICATION

These grapes from our Ervamoira and Bons Ares estates were manually harvested from carefully selected vineyards.

Vinification took place in granite lagares or stainless steel vats, depending on the plots. After trimming and pressing in a vertical press, the wine underwent malolactic fermentation. For 18 months, 20% of the wine has been aged in wooden barrels, with the other 80% aged in modern one-fill wine barrel of varying capacities. The blend was made in the Spring of 2011 before bottling.

TASTING NOTES

Bright and strong colour, dark red with red highlights.

Intense nose, perfumes of ripe fruit, plum, cherry, and sour cherry with balsamic notes. In the mouth it is smooth from the outset, ample with aged tannins and a long and complex finish, in the same aromatic register.

GASTRONOMY

We recommend that the 2009 Reserva be paired with richly flavoured dishes such as, game, roast beef and roasted cod. It also goes very well with cheeses such as Stilton and Serra.



GRAPE VARIETIES

Touriga Nacional (50%)
Touriga Francesa (40%)
Tinta Barroca (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

16°C -18°C | 60,8°F - 64,4°F

AWARDS

91/100 - Wine Spectator 2012, Kim Marcus

Contains sulfites.
Fined with egg albumin.
Alcohol 15% vol.
Total Acidity 5,8 g/l.
pH 3,5



DOURO DEMARCATED REGION