



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 1992

[“...smooth and mature tannins... balanced,
structured acid support.”]

THE WINE

The Duas Quintas 1992 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 1992 viticultural year produced very elegant, aromatic, fine and well balanced wines.

VINIFICATION

Fermentation took place in stainless steel vats with automatic pumping over at controlled temperatures. Following malolactic fermentation, the wine was aged in oak casks for six to eight months. It was bottled one year after the harvest and aged in the bottle for two years.

TASTING NOTES

Beautiful red ruby colour in a correct intensity, with rose petal nuances well structured. It presents profound and alive, promising an excellent evolution with ageing.

The first sensation is an explosion of fruity and floral aromas in contrast with the aromas providing from de ageing in bottle.

Soft attack, fine, pleasant and vinous. From the beginning we can taste the smooth and mature tannins well associated to a balanced, structured acid support.

GASTRONOMY

Pairs very well with game, red meat dishes and roast beef. It also goes well with strong cheeses.



GRAPE VARIETIES

Touriga Francesa (50%)
Touriga Nacional (25%)
Tinta Barroca (25%)

CONSERVATION

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

TEMPERATURE CONSERVATION

18°C - 20°C | 60,8°F - 64,4°F

Contains sulphites.
Fined with egg albumin.
Alcohol 12,5% vol.
Total Acidity 4,65g/l.
pH 3,67



DOURO DEMARCATED REGION