



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2004

“This wine is structured but has fine tannins and a good balance.”

THE WINE

The Duas Quintas 2004 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

2004 was an unusual year. The rain in early August was extremely important, as was the perfect climate that was felt during the harvest. These two factors allowed wines of excellent quality to be produced in the Douro region.

VINIFICATION

The grapes from our Ervamoira and Bons Ares Quintas were hand-picked in specifically selected plots. Vinification took place in small stainless steel vats at a temperature of between 25° and 28°C. The grapes were crushed and the wine was left in contact with the skins for four weeks. Malolactic fermentation occurred spontaneously in barrels (new and of one fill) and in 6,200-litre capacity casks, both made of French oak. The ageing in wood lasted 18 months. This wine was bottled in July 2006 and will only be placed on the market one year after its bottling.

TASTING NOTES

Clean and brilliant colour. A dense, very dark red with grenadine tones. Intense aroma, full of fruit (grape, plum, cherry) with notes of violet, rock-rose and an elegant touch of wood.

The attack is smooth and enters the mouth with a voluminous feel. Red fruits and dark chocolate are prominent in its aromatic complexity. This wine is structured but has fine tannins and a good balance.

Persistent and long-lasting on the palate.

GASTRONOMY

Pairs very well with game and red meat dishes, in particular with the traditional *posta mirandesa* veal steak and roast beef. It also goes well with cod dishes and strong cheeses.



GRAPE VARIETIES

Touriga Nacional (80%)
Touriga Francesa (15%)
Tinta Barroca (6%)

CONSERVATION

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

TEMPERATURE CONSERVATION

18°C - 20°C | 64,4°F - 68°F

AWARDS

91/100 - Wine Spectator 2008
91/100 - Wine Spectator 2007, Kim Marcus
90/100 - Wine Advocate 2008
90/100 - Wine Advocate 2007

Contains sulfites.
Fined with egg albumin.
Alcohol 13,5% vol.
Total Acidity 5,3 g/l.
pH 3,60



DOURO DEMARCATED REGION