

DUAS QUINTAS

White 2005

"Delicious and long-tasting..."

THE WINE

The Duas Quintas White Wine is a wine from the Upper Douro region, originating from the Quinta de Ervamoira (at 150 meters altitude) and the Quinta de Bons Ares (at 600 meters altitude) and is prepared from traditional grape varieties which exhibit the potential of this sub-region. It is a structured, full bodied white wine which is also refined and elegant.

THE YEAR

Despite extremely dry conditions, 2005 produced excellent wines. In late August, the vines showed signs of high stress. The previous winter had been very dry. There was great concern over that year's harvest when August came to a close without any signs of rain. But the weather changed in early September with a constant rainfall during some of the harvest days. The rain gave way to a clear sky, offering ideal conditions, cool nights and a heavy dew for the remainder of the harvest.

VINIFICATION

The harvest is done manually. The grapes are packed in small boxes and selected when they are received at the cellar. They are pressed following a short skin maceration period. The clean must ferments at controlled temperatures in stainless steel vats (80%) and new French oak casks (20%). The wine is bottled six months later.

TASTING NOTES

Brilliant and clear colour with a pale yellow tone.

Intense and clean aroma, with fresh and exotic notes that are transformed into notes of ripe fruit such as apricot, peach and pineapple.

A fresh and aromatic attack on the palate. The wine then becomes oily, structured and rounded with a taste of ripe fruit.

Delicious and long-lasting in the mouth.

GASTRONOMY

Ideal for accompanying shellfish and fish, it is also recommended as an aperitif, with vegetable and salad starters and rice or pasta-based dishes.



GRAPE VARIETIES

Touriga Francesa Tinta da Barca

CONSERVATION

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

TEMPERATURE CONSERVATION

11°C - 13°C | 51,8°F - 55,4°F

Contains sulphites Alcohol 12,5 % vol. Total Acidity 3,43g/l pH 5,53



DOUBO DEMARCATED REGION