



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2015

“...it has presence, being full and smooth, with a flavourful finish...”

THE WINE

Duas Quintas White is a wine from the Douro Superior, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude). A blend of traditional grape varieties that expresses the potential of this sub-region. It is a genuine, structured, full-bodied yet refined and elegant wine.

THE YEAR

2015 was a very dry year in the Douro Superior so that the vineyards required more water than the previous year. There were peaks of heat in the Douro Superior in the spring and late June, which speeded the growing cycle and affected the production of some of the varieties. The harvest began on 10th of August with Viozinho at Quinta de Ervamoira. The moderate temperatures with quite cool evenings slowed the maturation process, particularly in the case of Rabigato. The last plot of Rabigato at Quinta dos Bons Ares was harvested in the second week of September. The vineyard arrangement and the work on the soil were essential in obtaining the excellent standard of quality of 2015.

Duas Quintas White 2015 is a mature, aromatic, rounded wine with structure and balanced acidity.

VINIFICATION

The grapes are harvested by hand and transported to the winemaking centre in small boxes, separated by variety and vineyard; the must is obtained by direct pressing after cold maceration. The clean must was fermented in stainless steel vats at low temperature (90%) and the rest in French and Austrian oak casks of varying capacities (10%). This wine was bottled at the end of March 2016.

TASTING NOTES

Clean and bright. Very pale gold in colour. Scented nose of ripe grapes and peaches, with notes of pollen, melon and pear. It finishes with a touch of citrus, in this case grapefruit. In the mouth it has presence, being full and smooth, with a flavourful finish dominated by the scent of ripe fruit.

GASTRONOMY

Duas Quintas white 2015 can be served as an aperitif, although it has a broad gastronomic profile.

We recommend it as an accompaniment to seafood and fish starters such as cod salad or marinated salmon. Also pairs well with Asian poultry and vegetable based dishes, such as vegetable tempura and prawns with Thai sautéed vegetables.



GRAPE VARIETIES

Viosinho (30%)
Rabigato (60%)
Arinto (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

12°C – 14°C | 53,6 °F – 57,2 °F

Contains sulphites.

Alcohol 13,5 % vol.

Total Acidity 5,1 g/l Tartaric acid.

pH 3,27

