



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2009

[“...very fresh and soft...”]

THE WINE

Duas Quintas Red Wine is a wine from the Upper Douro, belonging to Quinta de Ervamoira at 150 metres altitude and to Quinta dos Bons Ares at 600 metres altitude, and made with the traditional varieties that express the potential of this region.

THE YEAR

There are several differences between Quinta de Ervamoira and Quinta dos Bons Ares which create the balance of the blend. At Quinta de Ervamoira, there was a quick and high maturation with a reduced yield, while at Bons Ares, the grapes took longer to reach maturity and there was a good production. The 2009 wines are known for their concentration and high level of maturity.

WINEMAKING

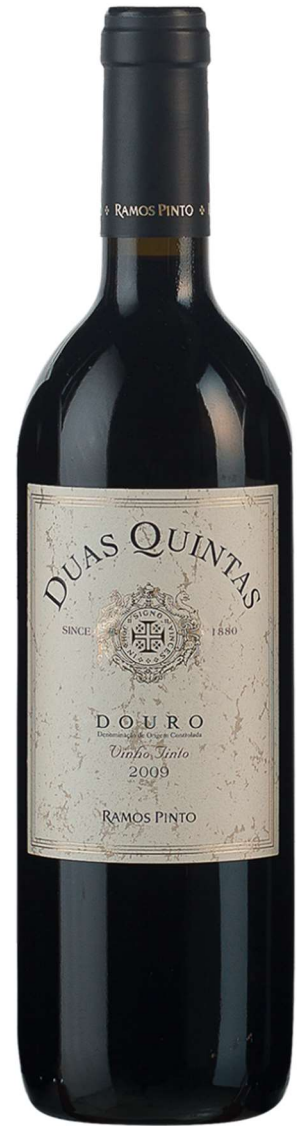
The grapes are harvested by hand in 150 kilo boxes, crushed and destemmed, and then fermented in stainless steel vats where the temperature never exceeded 25 degrees. The grapes macerated for the period of time needed to obtain a wine with the desired body and structure. After the malolactic fermentation in vats, 25% of the wine aged in French oak casks for 12 months and the remaining aged in stainless steel vats. The wine was bottled 18 months later.

TASTING NOTES

Clear and bright, it has an intense, dark garnet colour. The vivid, floral aroma at the beginning is subsequently replaced by red fruit, strawberry, raspberry and fig aromas with light undertones of vanilla and dark chocolate. In the mouth, the wine is very fresh and soft, with silky tannins, and is balanced and easy to drink.

GASTRONOMY

An excellent choice as an aperitif, this wine is a good choice to serve with daily meals and light dishes (soups, salads...). We specially recommend that Duas Quintas Red Wine 2009 be served with chicken curry or veal barbecue. It is ideal at the end of the meal, served with hard cheeses.



GRAPE VARIETIES
Touriga Francesa (40%)
Tinta Roriz (40%)
Touriga Nacional (20%)

CONSERVATION
Store the bottle on its side, in a cool, dry place away from light.

TEMPERATURE CONSERVATION
18°C - 22°C | 64,4°F - 71,6°F

Contains sulphites.
Fined with egg albumin.
Alcohol 14% vol.
Total Acidity 5,05 g/l.
pH 3,65



DOURO DEMARCATED REGION