



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 1997

“Admirable elegance and persistence.”

THE WINE

Duas Quintas is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with traditional grape varieties of the region. It is a genuine, full-bodied and structured white wine but also fine and elegant, expressing the potential of this wonderful sub-region.

THE YEAR

An atypical year. A dry winter, with a warm February, the vines budding early, in great strength. This was followed by a rainy spring and a cold month of May. The lower regions, with higher temperatures, were more protected. However, the higher levels were affected by this climate change. Maturation occurred under irregular weather conditions until the equinox brought ideal temperatures. A long, hot, dry summer, which raised the sugar content, concentration of colour and maturation, resulting in wines rich in tannins of excellent quality, making this a memorable harvest.

VINIFICATION

The grapes are fully destemmed. Skin maceration is carried out under controlled temperature (12°) for 48 hours and the must is cold pressed. Fermentation at 18°, 50% in stainless steel vats and 50% in new oak barrels.

TASTING NOTES

Pretty pale straw colour, perfectly limpid. Citrus reflexes. The aroma is intense, expressive and personalised. Strong floral and fruity nuances. With admirable elegance and persistence. A soft, well-rounded wine which will evolve well.

GASTRONOMY

The balance between this wine's acidity and maturation make it perfect to drink at meals and on other occasions. Serve chilled.



GRAPE VARIETIES

- Rabigato (50%)
- Viosinho (30%)
- Codega (10%)
- Mix of Douro varieties (10%)

STORAGE

Store the bottle horizontally in a cool, dry place, away from the light.

TEMPERATURE

11°C – 13°C | 51,8°F – 55,4°F

Alcohol 12,5% vol.
pH 3,58



DOURO DEMARCATED REGION