



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

Red 2016

“...fine structure and soft tannins.”

### THE WINE

Duas Quintas Reserve Red expresses the strength and complexity of the Douro Superior and the excellence and elegance of Ramos Pinto wines. The balance of the blend is achieved using wines from two estates, Quinta de Ervamoira and Quinta dos Bons Ares, located at a low (200 m) and a high (600 m) altitude, with schist and granite soils, respectively.

### THE YEAR

Our 2016 harvest in the Douro Superior was influenced by a cold, wet spring, which meant a late start to the vintage, two weeks later than in 2015. The vines reached the end of the summer with the capacity to attain balanced maturation. The hot climate during the harvest is reflected in the expressive aroma of the 2016 wines.

### VINIFICATION

The grapes, from selected plots on our Quinta de Ervamoira and Quinta dos Bons Ares, were harvested and sorted by hand, into small boxes. Vinification of the Ervamoira grapes was done in granite lagares, whilst the Bons Ares grapes were vinified in wooden and in concrete vats, with long maceration. After running off and pressing in a vertical press, the wine underwent malolactic fermentation in vats of 6000 litre and 10000 litre capacity. For 14 months, one-third of the lot aged in large oak vats and the rest in new and one-year-old French oak barrels. The wine was bottled in May 2018.

### TASTING NOTES

Intense garnet colour, clear and bright.

Sweet to the nose, with a predominance of ripe fruit such as figs and black cherries. Complex spicy notes, reminiscent of turmeric and cinnamon with hints of cocoa appearing later. The first sensation in the mouth is elegant, sober and very fresh. A fine structure and soft tannins.

### GASTRONOMY

We recommend Duas Quintas Reserve 2016 with game, especially jugged hare or wild boar stew, but also with red meat. It is excellent with grilled

cod, roast kid Transmontana style and roast leg of lamb. For a vegetarian option it combines to perfection with cannelloni with porcini mushrooms.

Try it also with cured sheep's milk cheese.



### GRAPE VARIETIES

Touriga Nacional (55%)  
Touriga Francesa (38%)  
Tinta da Barca (5%)

### CONSERVATION

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

### TEMPERATURE CONSERVATION

16°C -18°C | 60,8°F - 64,4°F

### AWARDS

92/100 - Wine Spectator 2018, Gillian Sciarretta

Contains sulfites.  
Alcohol 15% vol.  
Total Acidity 5,4 g/l.  
pH 3,7



DOURO DEMARCATED REGION