

## **DUAS QUINTAS RESERVA** WHITE 2021

“Smooth at start and evolving in crescendo, accompanied by many complex aromas.”

### **THE WINE**

Duas Quintas is synonymous with blend (Quinta de Ervamoira and Quinta dos Bons Ares), of land at low and high altitudes, maturation and freshness, schist and granite. Reserva White perfectly reflects our terroir, pure, honest and surprising given its natural freshness and elegance. A wine with a unique personality. A wine to be drunk young yet with great ageing potential.

### **THE YEAR**

2021 was marked by a very cool summer. Water reserves in the soil and high temperatures in the early spring accelerated the start of the growing cycle. Water stress was never high. Duas Quintas Reserva White 2021 is an elegant wine. Its complex textures and aromas blend in perfect harmony with the unparalleled freshness that was provided this year.

### **VINIFICATION**

At Quinta de Ervamoira and Quinta dos Bons Ares we selected the grapes from the best vineyards to make Duas Quintas Reserva White 2021. The date of the harvest of each vineyard is decided after tasting the grapes in the field several times in succession. The grapes are then harvested by hand and transported to the winemaking centre in small boxes, separated by variety and vineyard. Whole bunches undergo cold maceration for approximately 24 hours, after which the must from the gently pressed grapes is transferred to the vats. This ferments in stainless steel vats (75%) and in French and Austrian oak casks (25%) of varying capacities. This wine was bottled in May 2022.

### **TASTING NOTES**

Clear and bright, pale yellow in colour. Expressive on the nose, with notes of yellow and citrus fruits. Other aromas of peach, grapefruit zest and ripe lemon also stand out. It is in the mouth that one grasps the distinctive character of Duas Quintas Reserva White, smooth at the start and evolving in crescendo, accompanied by many complex aromas: exotic, like pineapple, softer and fresher like bergamot and boxwood. A wine with unparalleled texture. A long, vivid and fresh finish with further aromas to be enjoyed.

### **GASTRONOMY**

Recommended with boiled or grilled crustaceans, grilled John Dory and oven-baked sea bass. Also good with semi-cured sheep's cheese.



### **CASTAS**



Rabigato (95%)  
Arinto (2%)  
Folgazão (3%)

### **CONSERVAÇÃO**



Guardar a garrafa deitada em local fresco, seco e ao abrigo da luz.

### **TEMPERATURA**



13°C – 15°C | 55,4°F – 59°F

### **PRÉMIOS**



92/100 – Wine Advocate, Mark Squires

Contém sulfitos.  
Colado com bentonite.  
Álcool 13% vol.  
Acidez Total 6,1 g/l  
pH 3,27

