



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

DOURO RED 2022

“Duas Quintas Red 2022 is a wine offering great balance between freshness, concentration, fruit and structure.”

THE WINE

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

THE YEAR

2022 was an extremely dry year, and rainfall was less than half that of the previous year.

At Quinta de Ervamoira, the summer was slightly milder than at Quinta dos Bons Ares, where temperatures were high from late spring to the end of summer.

Despite the high temperatures and the severe drought, which aided the health of the grapes, maturation was different from normal, with less sugar, leading to lower alcohol and acidity levels, but greater concentration and volume. It was a hard year, in terms of viticulture, yet Duas Quintas Red 2022 is a wine offering great balance between freshness, concentration, fruit and structure.

VINIFICATION

Plot by plot, the grapes are tasted in the vineyard until the time is right for harvesting. Once in the winery, the grapes are sorted by variety and plot, crushed and de-stemmed and sent to different fermentation containers - granite lagares, big oak vats, concrete and stainless steel vats. Our in-depth knowledge of our plots allows us to choose the most suitable vats and fermentation. The grapes are macerated for as long as is needed to obtain a wine with the desired body and structure. After malolactic fermentation, 20% of the wine is aged in French oak barrels, 30% in big oak vats and the remaining 50% is stored in stainless steel vats for about 12 months.

TASTING NOTES

The first aromas are of fleshy spices that are seductive and enveloping. As we swirl the wine again we begin to sense a balsamic chubbiness permeated with mature cherry. The aromas follow this sequence on the palate, with a rounded velvety start and a spicy and structured finish.

GASTRONOMY

Excellent to drink while reading, chatting with family and friends, or as an aperitif. Given its elegance and freshness, this wine has great amplitude and gastronomic possibilities: pair with bean stew, vegetarian dishes, roast beef, poultry dishes or else grilled cod or baked fish.



GRAPE VARIETIES

Touriga Nacional (56%)
Touriga Francesa (23%)
Castas tradicionais do Douro 21% (Tinta Roriz, Tinta da Barca, Tinta Barroca, Sousão, Tinto Cão, Tinta Amarela).

STORAGE

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

TEMPERATURE

16° - 18° C / 60,8° - 64,4° F

Alcohol 13% vol
Total Acidity 5,4 g/l
pH 3,78
Contains sulphites



DEMARCATED REGION