



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2011

["...balanced and elegant in the end."]

THE WINE

The Duas Quintas 2011 Reserva expresses the strength and complexity of the Upper Douro, and the excellence and elegance of the wines of the Ramos Pinto House. The balance of the blend is achieved using grapes from two Estates, Quinta de Ervamoira and Quinta dos Bons Ares, located at a low (200m) and a high (600m) altitude and with schist and granite soils, respectively.

THE YEAR

As far as climate, 2011 was characterised by a very hot and dry summer. The grapes revealed high concentration and great aromatic expression.

VINIFICATION

The grapes, from selected plots of our Quinta de Ervamoira and Quinta dos Bons Ares, were harvested and sorted by hand, into small boxes. Vinification was done in "lagares" or stainless steel vats, depending on the plots. After trimming and pressing in a vertical press the wine underwent malo-lactic fermentation. During 18 months, it aged in different barrels: some of them new, others with one year and others with two years. The blend was made in the spring of 2013 before bottling.

TASTING NOTES

Shiny appearance, intense colour with a lively red hue. Complex and serious aroma with hints of spices, forest, chocolate and plum. It enters the mouth thick, and is balanced and elegant in the end. It is a good example of the Upper Douro.

GASTRONOMY

We recommend the 2011 Reserva with red meat dishes like roast beef, steak tartare and Grilled Sirloin. It is also ideal with game like venison ragout. It is good with ripened sheep cheeses very well. Drinking temperature between 16° and 18° C. Store the bottle horizontally in a cool, dry place, away from light.



GRAPE VARIETIES

Touriga Nacional (50%)
Touriga Francesa (40%)
Tinta da Barca (10%)

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

95/100 - Wine Spectator 2014, Kim Marcus
95/100 - Wine Spectator 2014, Bruce Sanderson
95/100 - Wine Spectator 2013, Kim Marcus
93/100 - Wine Advocate 2015, Mark Squires
91/100 - Wine Advocate 2013, Mark Squires
90/100 - Wine Advocate 2014, Mark Squires

Contains sulfites.
Fined with egg albumin.
Alcohol 14,5% vol.
Total Acidity 5,7 g/L.
pH 3,56



DOURO DEMARCATED REGION