



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

Duas Quintas Douro Red 1997

[“Elegant and fresh.”]

THE WINE

The Duas Quintas red is a wine from the Upper Douro region, originating from the Quinta de Ervamoira (at 150 meters altitude) and the Quinta de Bons Ares (at 600 meters altitude) and is prepared from traditional grape varieties which exhibit the potential of this region.

THE YEAR

An atypical year. A dry winter characterized by a hot February, with the vines bursting early and full of strength. It was followed by a rainy spring and a cold May. The lower altitudes, which registered higher temperatures were more protected, but the higher quotas were eventually affected by this weather change. Maturation developed in a very irregular climate until the arrival of the equinox with ideal temperatures. The long, hot and dry summer raised the sugar levels, the concentration of colour and the ripening, which resulted in tannin-rich wines of excellent quality, making this a memorable harvest.

VINIFICATION

The selected grapes from Quinta de Ervamoira and Quinta dos Bons Ares fermented in stainless steel vats with pumping over at controlled temperatures.

The maceration was soft and the extraction smooth. After the malolactic fermentation, 50% of the wine is aged in two and three-year-old French oak casks for 8 months.

The wine spent 2 winters in the winery and it was bottled in the spring of 1999.

GASTRONOMY & STORAGE

It pairs very well with meat and game in general and blends particularly well with sausages and garlic-based dishes.



GRAPE VARIETIES

- Touriga Francesa (40%)
- Tinta Roriz (40%)
- Touriga Nacional (20%)

CONSERVATION

Store the bottle on its side, in a cool, dry and dark place.

TEMPERATURE CONSERVATION

17°C - 19°C | 62,6°F - 66,2°F

Alcohol 12,5% vol.



DOURO DEMARCATED REGION