



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 1990

["The beginning of a classic."]

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

Although the rainfall level was higher than the average of the years between 1931 - 1960, this year could not be considered wet due to the distribution of the rain: 80% occurred in the Winter.

The temperature in December and February was abnormally high for that time of the year, and the Summer was hot and dry. The rainfall of the 2nd half of September helped developing maturation.

VINIFICATION

In order to obtain a refined, smooth and structured wine, the maceration of the pellicules was made by pumping over during the fermentation. The must had to be tasted several times to monitor the exact right time to take it out of the fermentation tank. The aromas of the grapes and their natural flavours were carefully respected.

Grapes were destemmed and crushed, then chilled slightly before entering the fermentation tank. This allows to keep the fruity aromas, and the fermentation is initiated gently, at controlled temperatures. After the malolactic fermentation, 20% of the wine aged in French oak casks and the remaining aged in stainless steel vats. The blend was made afterwards.

TASTING NOTES

Beautiful red colour slightly evolved with the correct intensity.

Bright surface with rose petals nuances.

In the nose, what hits you first are the floral aromas, followed by fruity aromas such as red gooseberry, fig and apricot.

Smooth and fresh attack with round tannins, followed by an acidity that provides freshness. Savoury and long finish.

GASTRONOMY

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



GRAPE VARIETIES

- Touriga Francesa (50%)
- Tinta Roriz (25%)
- Tinta Barroca (15%)
- Touriga Nacional (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

18°C - 22°C | 64,4°F - 71,6°F

Alcohol 12% vol.



DOURO DEMARCATED REGION