



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2011

“Long and intense end of palate.”

THE WINE

Our Duas Quintas brand is synonymous with blend: of highlands and lowlands, of maturity and freshness, of shale and granite. The White Reserve is a selection of grape varieties with personality, with a natural high acidity and a remarkable aromatic complexity, a wine with structure to be enjoyed whilst young and with capacity to evolve well during its ageing process.

THE YEAR

The year of 2011 in the Douro Superior was a hot and very precocious year, maturation occurred rapidly; the harvest of the Reserva white took place 10 days earlier than the usual. Our grape varieties are well suited to hot weather and retained the freshness and intensity of fruit.

VINIFICATION

Taken by curiosity and interest in exploring traditional values with the most modern techniques as tools, we selected in our Quintas de Ervamoira and Bons Ares, four white varieties from the Douro: Rabigato, Viosinho, Folgazão and Arinto. The white grapes, having been carefully picked, are crushed and their must fermented in French oak casks of varying capacity and age, where the wine is aged, following its transformation, during 7 months over fine lees. This wine was bottled in May 2012.

TASTING NOTES

Clean and bright colour, pale yellow. Delicate nose, with notes of tangerine and orange blossom. Background of ripe fruits, peach and apricot. In the mouth, it is a distinctive harmony (full entry and good freshness), for its consistency (in the mouth, there is structure, concentration, and density) and by its elegance (a hint of wood, floral notes, and citrus fruits). Long and intense end of palate.

GASTRONOMY

The elegance of the Duas Quintas Reserva white 2011 allows for it to be enjoyed as an appetiser. But it is particularly good with oysters and ideal with cod salad, Gravlax salmon, sea bass in salt and seafood.



GRAPE VARIETIES

Rabigato (50%)
Arinto (20%)
Viosinho (20%)
Folgazão (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

13°C - 15°C | 55,4 °F - 59 °F

Contains sulphites.
Bonded with bentonite
Alcohol 12,5% vol.
Total Acidity 5,6 g/l
pH 3,14



DOURO DEMARCATED REGION