



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2010

“...velvety feel and freshness, fine tannins, aromas of spices, grapes and pomegranates and a prolonged end.”

THE WINE

The Duas Quintas 2010 Reserva expresses the strength and complexity of the Douro Superior and the excellence and elegance of the wines of the Casa Ramos Pinto. The balance of the blend is achieved using grapes from two Estates, Ervamoira and Bons Ares, located at a low (200m) and a high (600m) altitude and with schist and granite soils, respectively.

THE YEAR

2010 was a good year in the Douro Superior, both in quality and in quantity. The vegetative cycle was delayed due to the low temperatures and rain during the spring. The relatively slow maturing was very positive. The high temperatures of late July and early August accelerated the maturation of some grape varieties but caused a block on maturation in part of the plots. As a result, it ended up being a very rigorous and selective harvest. The qualitative results are wines in which elegance stands out.

VINIFICATION

The grapes, from selected plots of our Ervamoira and Bons Ares Estates, were harvested and sorted by hand, into small boxes.

Vinification was done in granite lagares or stainless steel vats, depending on the plots. Following removal from the vats and pressing in a vertical press, the wine underwent a malolactic fermentation. During 18 months, 20% of the wine aged in wooden tunnels and 80% in new and one year old barrels. The blend was made in the Spring of 2011 before bottling.

TASTING NOTES

Clean and bright colour, dark grenat with cherry coloured reflections. Intense aroma, spices, cinnamon, and fruits such as quince and plum, some notes of smoke and "sousbois". In the mouth, it has a velvety feel and freshness, fine tannins, aromas of spices, grapes and pomegranates and a prolonged end.

GASTRONOMY

We recommend consumption of the 2010 Reserve be accompanied by rich and elaborate dishes: of game, stewed partridge, boar ragout. Ideal with roasted loin of veal, leg of roasted lamb with garlic and rosemary. Goes well with creamy sheep cheese, such as Azeitão, Torta des Casar and Roquefort.



GRAPE VARIETIES

Touriga Nacional (50%)
Touriga Francesa (40%)
Barca Red (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

16°C - 18°C | 60,8°F - 64,4°F

AWARDS

91/100 - Wine Spectator 2013, Kim Marcus
91/100 - Wine Advocate 2012, Mark Squires

Contains sulfites.
Fined with egg albumin.
Alcohol 14% vol.
Total Acidity 5,7 g/l.
pH 3,4



DOURO DEMARCATED REGION