



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2007

["Clear and brilliant..."]

THE WINE

The Duas Quintas Branco is a wine from the Upper Douro, made with traditional grape varieties that express the potential of this sub-region. It is a structured and unctuous white, but one which is equally fine and elegant.

THE YEAR

November and February were very wet, as was the month of May, and the month of June in particular, which was wet and cool, mainly in the Douro Superior. This originated a slow, gradual maturation of the grapes on our quintas, which attained their ideal condition with the rise in temperature in early September, which was dry and hot. This development of the maturation produced an optimal acidity/sugar balance, strength and great aromatic expression in the grapes, characteristics that define 2007 wines.

VINIFICATION

The grapes are hand-picked and transported to the vinification centre in small boxes. Following their selection at the cellar, they are made into wine in different ways according to variety and plot; 85% of the must is obtained by direct pressing and 15% by drainage after skin maceration. The clean must ferments in stainless steel vats (80%) at low temperatures and in French oak casks (20%). The wine was bottled in spring 2007.

TASTING NOTES

Clear and brilliant, it presents a golden colour with greenish tones. A sweet aroma of white and yellow roses, peach and apricot starts in the nose and leaves room for complex mineral notes. A full, rounded entry gives way to a long-lasting and fresh highlight on the palate with citrine and mineral flavours.

GASTRONOMY

Ideal with any type of shellfish or fish, especially when grilled. We also recommend it as an aperitif with light starters, salads and chicken or turkey-based dishes.



GRAPE VARIETIES

Viosinho (50%)
Rabigato (30%)
Arinto (20%)

CONSERVATION

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

TEMPERATURE CONSERVATION

11°C - 13°C | 51,8 °F - 55,4 °F

Contains sulphites
Alcohol 13,5 % vol.
Total Acidity 5,8g/l.
pH 3,4



DOURO DEMARCATED REGION