



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS RESERVA

Red 2001

“A full-bodied and fresh finish, it is very delicious and equally persistent.”

### THE WINE

The strong rainfall felt at the start of the year prepared the vines for a dry spring and a very hot summer that were to follow. After the intense August heat, September brought on some refreshing showers which allowed the grapes to further mature, reaching an excellent level of maturity and high sugar levels.

### THE YEAR

The winter of 2001 will be remembered for the extraordinary amount of rainfall and the damage caused by the deluge that continued for five months. Bud burst took place in mid-March, earlier than usual, due to higher than

average temperatures throughout the winter. Flowering took place in May close to normal dates as vineyard development slowed down due to mild weather conditions in early spring. Temperatures throughout the summer were not excessive and useful amounts of rain were experienced throughout July and August, with maturation taking place under favourable conditions.

### VINIFICATION

Fermentation took place in stainless steel vats with automatic pumping over at controlled temperatures. Following malolactic fermentation, the wine was aged in French oak casks for six to eight months. It was bottled one year after the harvest and aged in the bottle for two years.

### TASTING NOTES

A pretty and intense red colour with a ruby halo.

The first sensation is strong and energetic. Expressive, it features strong aromas of very ripe red fruit such as plum and blackberry, which contrast with complex aromas of vanilla and coconut. Swirling the glass releases vivid sensations of fresh fruit; it promises to develop.

A fresh and full-bodied attack. This is a delicious and extremely balanced wine that presents lively and very mature tannins with an excellent base of ripe fruit. It is fruity with good acidity. During the tasting, one can sense a hint of raspberry and the fruit of the strawberry tree (*medronho*).

A full-bodied and fresh finish, it is very delicious and equally persistent. Given its freshness, it promises excellent ageing potential.

### GASTRONOMY

Pairs very well with game and red meat dishes, in particular with the traditional *posta mirandesa* veal steak and roast beef. It also goes well with cod dishes and strong cheeses.



#### GRAPE VARIETIES

Touriga Nacional (50%)  
Tinta Barroca (10%)

#### CONSERVATION

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

#### TEMPERATURE CONSERVATION

18°C - 20°C | 64,4°F - 68°F

Contains sulfites  
Fined with egg albumin.  
Alcohol 14% vol.  
Total Acidity 5,32 g/l.  
pH 3,60



DOURO DEMARCATED REGION