



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2012

“Concentrated taste, fine tannins and, especially, a very long finish.”

THE WINE

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

THE YEAR

The 2012 harvest was marked by low rainfall in winter and the cool temperatures of spring and early summer. The heat in August contributed to the excellent ripening of the grapes. These factors were especially reflected in the small size of the grapes, in their concentration and freshness. Amplitude and refinement are the two main features of the Duas Quintas Reserva Red 2012.

VINIFICATION

The grapes, from selected plots on our Quinta de Ervamoira and Quinta dos Bons Ares, were harvested and sorted by hand, into small boxes. Vinification was done in granite *lagares* and in wood, concrete or stainless steel vats, depending on the plots. After running off and pressing in a vertical press, the wine underwent malolactic fermentation. For 20 months, it was left to age in new barrels and one- and two-year-old barrels. This wine was bottled in July 2014.

TASTING NOTES

Intense dark colour, garnet, almost opaque.

Distinct and deep orange blossom, tangerine, earth, spice and tobacco leaf aromas.

Concentrated taste, fine tannins and, especially, a very long finish.

GASTRONOMY

The structure and concentration of the Duas Quintas Reserva 2012 makes it the ideal accompaniment for dishes with some intensity, such as roasts and stews of veal, wild boar and venison. We also suggest serving it with grilled cod with olive oil and garlic.

Excellent with Serra Cheese.



GRAPE VARIETIES

Touriga Nacional (60%)
Tinta Barca (10%)
Touriga Francesa (30%)



CONSERVATION



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

TEMPERATURE CONSERVATION



16°C - 18°C | 60,8°F - 64,4°F

AWARDS



92/100 - Wine & Spirits 2015, Joshua Greene
90/100 - Wine Advocate 2015, Mark Squires

Contains sulfites.
Fined with egg albumin.
Alcohol 14% vol.
Total Acidity 5,1 g/l.
pH 3,65



DOURO DEMARCATED REGION