



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2006

“... Duas Quintas 2006 Reserva is a wine that transmits harmony and complexity.”

THE WINE

The Duas Quintas 2006 Reserva expresses the strength and complexity of the Upper Douro Valley, and the excellence and elegance of the Ramos Pinto winery. The balance of this blend has been achieved using wines selected from two estates, Ervamoira and Bons Ares, located at low (200m) and high (600 m) altitudes, with soils of schist and granite, respectively.

THE YEAR

2006 was the 250th anniversary of the Douro Demarcated Region. Climatically, the 2006 harvest was characterised in the Upper Douro by the high temperatures recorded in early September, after a relatively cool August. In these conditions, the two estates, Ervamoira and Bons Ares, situated at low and high altitudes and with schist and granite soils respectively, give our wines balance and harmony. The 2006 Reserva expresses the strength and complexity of this ancient region, and the excellence and elegance of the Casa Ramos Pinto wines.

VINIFICATION

The grapes from our Ervamoira and Bons Ares Quintas were hand-picked at specially selected plots. Vinification took place in granite lagares and small stainless steel vats. Fermentation temperature ranged from 25°C to 28°C. The wine was removed from the vats one month later and the fermented must was passed through a vertical press. Malolactic fermentation took place in barrels (new and of one fill) and in 6,200-litre capacity casks, both made of French oak. The ageing in wood lasted 14 months.

TASTING NOTES

Bright, intense and dark grenadine in colour.

The nose shows dense, enveloping aromas, with notes varying from mature fruits (plum, cherry) to spices (curry, cinnamon, aniseed?), as well as menthol and chocolate, giving this wine great aromatic complexity.

Very round and well-structured in the mouth, with solid but smooth tannins. The wine is flavourful and persistent, with the mixed aromas of spices and mature fruits reasserting themselves. In short, the Duas Quintas 2006 Reserva is a wine that transmits harmony and complexity.

GASTRONOMY

The 2006 Reserve is a good accompaniment to roast or grilled red meat, but also goes well with strong cheeses at the end of a meal. You could also try it with strawberry and dark chocolate desserts.



GRAPE VARIETIES



Touriga Nacional (80%)
Touriga Francesa (15%)
Tinta Barroca (5%)

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

AWARDS



92/100 - Wine Spectator 2008, Kim Marcus

Contains sulfites.
Fined with egg albumin.
Alcohol 13,5% vol.
Total Acidity 5,57 g/l.
pH 3,6



DOURO DEMARCATED REGION