



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS

Red 2010

“...very fresh and soft, with silky tannins...”

### THE WINE

Duas Quintas Red Wine is a wine from the Upper Douro, belonging to Quinta de Ervamoira at 150 metres altitude and to Quinta dos Bons Ares at 600 metres altitude, and made with the traditional varieties that express the potential of this region.

### THE YEAR

The 2010 spring was very rainy in the Upper Douro which led to good yield levels. The maturation was very irregular which meant the harvest was very selective, sometimes going back to the same parcel three times. The freshness is the key quality in these wines.

The big difference between the DQ Red 2010 and the harvests from other years is an increase of the Touriga Nacional percentage to 45% of the blend and the addition of some new Douro varieties such as Tinta da Barca, Tinta Barroca, Souzão, Tinto Cão e Tinta Amarela.

### VINIFICATION

The grapes are harvested by hand in 150 kilo boxes, crushed and destemmed, and then fermented in stainless steel vats where the temperature never exceeded 25 degrees. The grapes macerated for the period of time needed to obtain a wine with the desired body and structure. After the malolactic fermentation in vats, 25% of the wine aged in French oak casks for 12 months and the remaining aged in stainless steel vats. The wine was bottled 18 months later.

### TASTING NOTES

Clear and bright, it has an intense, dark garnet colour.

The vivid, floral aroma at the beginning is subsequently replaced by red fruit, strawberry, raspberry and fig aromas with light undertones of vanilla and dark chocolate.

In the mouth, the wine is very fresh and soft, with silky tannins, and is balanced and easy to drink.

### GASTRONOMY

An excellent choice as an aperitif, this wine is a good choice to serve with daily meals and light dishes (soups, salads...). We specially recommend that Duas Quintas Red Wine 2009 be served with chicken curry or veal barbecue. It is ideal at the end of the meal, served with hard cheeses.



### GRAPE VARIETIES

- Touriga Nacional (45%)
- Touriga Francesa (25%)
- Tinta Roriz (10%)
- Tinta da Barca (5%)
- Tinta Barroca (5%)
- Souzão (5%)
- Tinto Cão (3%)
- Tinta Amarela (2%)

### 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

Contains sulphites.  
Fined with egg albumin.  
Alcohol 13,5% vol.  
Total Acidity 5,2 g/l.  
pH 3,60



DOURO DEMARCATED REGION