



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2015

“...it is full, embracing and harmonious, with a fine texture, freshness and persistence.”

THE WINE

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

In climatic terms in the Upper Douro 2015 was a very dry year and the wine needed the water reserves from the previous year. During the spring and until the end of the month of June, the successive high temperature peaks in the Upper Douro accelerated the vegetative cycle and affected the production of some varieties. The moderate temperatures over the summer and the cool nights enabled the regular, homogenous maturation of the grapes, with great aromatic expression. Duas Quintas Reserva Red 2015 is an elegant and perfumed wine.

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 of the Ervamoira grapes was done in granite *lagares*, whilst the Bons Ares grapes were vinified in wood and in concrete vats, with long maceration. After running off and pressing in a vertical press, the wine underwent malolactic fermentation in vats of 6000 litre and 10000 litre capacity. For 16 months, it was left to age in new one- and two-year-old barrels.

The wine was bottled in May 2017.

TASTING NOTES

Lovely dark ruby red, clear and bright with garnet reflexes. Intense and involving aroma. It starts with the final notes of red berries and floral aromas, followed by notes of cocoa and spices. In the mouth it is full, embracing and harmonious, with a fine texture, freshness and persistence. Excellent if drunk now but with great ageing potential.

GASTRONOMY

We recommend serving Duas Quintas Reserva Red 2015 with red meat such as roast beef or grilled steak. Also excellent with roast kid. Try it with cured goat cheese.



GRAPE VARIETIES



Touriga Nacional (85%)
Touriga Francesa (10%)
Tinta da Barca (5%)

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



93/100 - Wine & Spirits 2018, Joshua Greene
92/100 - Wine Advocate 2017, Mark Squires
90/100 - Wine Spectator 2017, Gilian Sciaretta

Contains sulfites.
Alcohol 14,5% vol.
Total Acidity 5,5 g/l.
pH 3,6



DOURO DEMARCATED REGION