



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2012

“...persistente freshness and elegance.”

THE WINE

Our Duas Quintas brand is synonymous of blend: from lands of high and low altitudes, maturation and freshness, of shale and granite. The Duas Quintas White Reserve is a selection of grape varieties with personality, with high natural acidity and with a marked aromatic complexity, a wine with structure to be enjoyed early on and an ability to develop well during aging.

THE YEAR

After a very dry winter, 2012 was remembered for a cool summer. The concentration due to low production and good acidity are the characteristics of the grapes of this vintage.

VINIFICATION

Taken by curiosity and interest in exploring traditional values with the most modern techniques as tools, we selected from our Quintas de Ervamoira and Bons Ares, four white varieties from the Douro: Rabigato, Viosinho, Folgazão and Arinto. The white grapes, having been carefully picked, are crushed and their must is fermented in French oak casks of varying capacity and age, where the wine is aged, following its transformation, during 7 months over fine lees. This wine was bottled in May 2013.

TASTING NOTES

Crystalline appearance, clear yellow colour.
Intense nose, very floral and fruity with hints of peach and plum, with a refreshing citrus touch.
In the mouth, this wine has an imposing entrance, followed by persistent freshness and elegance. We find the fruit aromas to be enhanced by a shy presence of wood.

GASTRONOMY

You can enjoy Duas Quintas White Reserve 2012 as an excellent appetizer. It is especially recommended for accompanying seafood, ideal with raw clams and oysters. Try it with Braised Tuna, Grilled Cod and Octopus "à Lagareiro".



GRAPE VARIETIES

Rabigato (70%)
Arinto (10%)
Viosinho (10%)
Folgazão (10%)

CONSERVATION



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

TEMPERATURE CONSERVATION



13°C - 15°C | 55,4 °F - 59 °F

Contains sulphites.
Boned with bentonite
Alcohol 13% vol.
Total Acidity 5,6 g/l
pH 3,11



DOURO DEMARCATED REGION