



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS DOURO WHITE 2020

*A long finish with mineral freshness
balancing the wine to perfection.*

THE WINE

Duas Quintas White is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with local grape varieties. It is a genuine, structured, full-bodied yet refined and elegant white wine that expresses the potential of this wonderful sub-region.

THE YEAR

2020 was marked by a very early growing cycle due to the mild temperatures in late winter and early spring. Although there was more rainfall than last year up to the month of May, the end of spring and the entire summer were very hot and dry. Despite accelerated maturation due to the high temperatures, the white grapes firmly withstood the heat and were picked with optimum aromatic potential, preserving a very interesting level of acidity.

2020 is a year with very low production but one in which the fruit is intensely aromatic.

VINIFICATION

The date of the harvest of each vineyard is decided after tasting the grapes in the field several times in succession. Once the decision is made, the grapes are harvested by hand and transported to the winemaking centre in small boxes, separated by variety and vineyard. Whole bunches undergo cold maceration for approximately 24 hours. The fresh grapes are gently pressed and the must transferred to the underground vats, where decanting takes place. About 90% of the wine ferments in stainless steel vats and the remaining 10% in French and Austrian oak casks of varying capacities. This wine was bottled in May 2021.

TASTING NOTES

Clear and bright, pale yellow in colour. Expressive on the nose, with notes of mature citrus fruits, like lemon. When shaken other aromas of peach and apricot appear, always with an underlying sensation of freshness.

It is full in the mouth with the riper fruits in great evidence. A long finish with mineral freshness balancing the wine to perfection.

GASTRONOMY

May be drunk alone or as an aperitif. We recommend pairing Duas Quintas White 2020 with any grilled fish or shellfish. Suggestions include lobster rice and salt-crusted sea bass.



GRAPE VARIETIES

Rabigato (60%)
Viosinho (20%)
Arinto (15%)
Código (5%)



STORAGE

Store the bottle on its side in a cool, dry, and dark place.

TEMPERATURE

10° - 12° C | 54° - 57° F

AWARDS



Revista de Vinhos – Award “Best Buy” 2015 & 2016.

Contains sulfites.
Alcohol 13% vol.
Total Acidity: 5,7 g/l
pH 3,25.



DEMARCATED REGION