



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

Red 2013

[“...long and strong finish.”]

THE WINE

Duas Quintas Red is a wine from the region of Douro Superior, more specifically from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), and is a blend of traditional grape varieties that expresses the potential of this most extreme region.

THE YEAR

The 2013 harvest was marked by a rainy winter and a hot summer, which, *a priori*, indicates a year with good characteristics. The low spring temperatures reflected on the small size of the berry, with a direct impact on the concentration of the wines, which became one of the main characteristics of the red wines of this harvest.

VINIFICATION

The grapes, harvested by hand in 150 kilos boxes, are crushed and the stalks moved for fermentation in *lagares* and in stainless steel vats, where maceration is prolonged for the time needed to obtain a wine with the desired body and structure. After the malolactic fermentation, 20% of the wine is aged in French oak casks, 30% in barrels and the remainder in stainless steel vats for 13 months. The wine was bottled in February 2015.

TASTING NOTES


Dense, dark red colour with ruby reflections, clean and bright. It has an expressive, vinous aroma, pronounced with spices and tobacco leaf, sweet peach and orange blossom notes. Its presence is felt in the mouth, with fine tannins and body. These are followed by floral and spicy notes, with a long and strong finish.

GASTRONOMY

Duas Quintas red 2013 is an excellent *aperitif*. We suggest pairing it with dishes such as stews, cheese *raclette*, chicken *muamba* (chicken curry) to which it will provide freshness. Ideal as well with roast chicken and vegetarian lasagna. As a dessert, we recommend pairing it with semi-cured sheep cheese and cured goat cheese.



GRAPE VARIETIES

 Touriga Nacional (43%)
Touriga Francesa (37%)
Traditional Douro grape varieties (20%)
Tinta Roriz, Tinta da Barca,
Tinta Barroca, Sousão, Tinto Cão
Tinta Amarela

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

AWARDS

 90/100 - Wine Advocate 2015, Mark Squires

Contains sulphites.
Alcohol 14% vol.
Total Acidity 4,7 g/l.
pH 3,84



DOURO DEMARCATED REGION