



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2003

“Full-bodied and velvety in the mouth, it is very delicious and long-lasting.”

THE WINE

The Duas Quintas 2003 Reserva expresses the strength and complexity of the Upper Douro Valley, and the excellence and elegance of the Ramos Pinto winery. The balance of this blend has been achieved using wines selected from two estates, Ervamoira and Bons Ares, located at low (200m) and high (600 m) altitudes, with soils of schist and granite, respectively.

THE YEAR

Total precipitation during the 2003 wine-growing year was within the normal range, despite being marked by highly irregular distribution. From early spring to late May, there was no rainfall at all. Bud burst occurred in March and was normal. Flowering took place in the second half of May under excellent weather conditions. Ripening progressed during a very hot and dry period, with average temperatures of 45°C. This caused an increased concentration of different components and contributed to a perfect state of health for the grapes.

Temperatures remained high during harvest, producing small grape berries with a good concentration of sugar, aromas and smooth tannins.

Despite all this, it was a good year with slightly irregular temperatures, but one which ultimately produced rich, concentrated wines.

VINIFICATION

Fermentation took place in stainless steel vats with automatic pumping over at controlled temperatures. Following malolactic fermentation, the wine was aged in French oak casks for ten to twelve months. It was bottled one year after the harvest and aged in the bottle for two years.

TASTING NOTES

Intense, almost opaque red colour with a reddish meniscus.

Energetic and expressive aroma. Velvety and very fruity, it features lively aromas of very ripe fruit. It is very balanced, fresh and slightly peppery. The excellent association of vanilla comes from the wood ageing.

A fresh, delicious attack that is not at all aggressive on the palate. Very balanced, it features smooth tannins and perfect acidity. It is fruity and lively. One can taste very ripe fruit such as cherry and a hint of *medronho* (strawberry tree). An excellent balance between fruit and tannins.

Full-bodied and velvety in the mouth, it is very delicious and long-lasting. A persistent wine that promises an excellent evolution.

GASTRONOMY

Pairs very well with game and red meat dishes, in particular with the traditional *posta mirandesa* veal steak and roast beef. It also goes well with cod dishes and strong cheeses.



GRAPE VARIETIES

Touriga Nacional
Touriga Francesa
Tinta Barroca

CONSERVATION

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

TEMPERATURE CONSERVATION

18°C - 20°C | 64,4°F - 68°F

AWARDS

91/100 - Wine Advocate 2007

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



DOURO DEMARCATED REGION