



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

White 2018

“Its harmony and elegance result in an aromatic complexity that lasts in time and is conducive to great enjoyment.”

THE WINE

Our brand “Duas Quintas” is synonymous of a blend of highland and lowland soils, maturity and freshness, schist and granite... The *Reserva* white is made from a selection of grape varieties with personality, high natural acidity and remarkable aromatic complexity, a wine with structure to be enjoyed while young and which can evolve well during the ageing process. This wine conveys the potential of our vineyards.

THE YEAR

After a dry and very early year, the cold weather felt in the winter of 2018 made the vines’ growing cycle return to normal. The hard rainfall in the spring and early summer as well as the persistence of cool temperatures delayed the harvest and created a great challenge for our viticulture team and the Douro region in terms of works on the vines. August and September, the two crucial months for maturation of the grapes, were very dry and hot, so that the desired condition for the harvest was reached. *Rabigato*, the key variety in *Duas Quintas Reserva* white, matured slowly and progressively, developing great aromatic complexity, without losing freshness.

Duas Quintas Reserva white 2018 has an elegant and harmonious profile.

VINIFICATION

The grapes from the best plots are selected at our Quinta de Ervamoira and Quinta dos Bons Ares to make *Duas Quintas Reserva* white. The grapes are harvested by hand and taken to the winery in small boxes, separated according to variety and plot; the must is obtained by direct pressing, following cold maceration. The clean must ferments in stainless steel vats (75%) and in French and Austrian oak barrels (25%) of various capacities where, after turning into wine, it ages for 9 months on fine lees. The blend of *Duas Quintas Reserva* white comprises 5 native grape varieties. This wine was bottled in May 2019.

TASTING NOTES

Crystal clear colour, pale yellow with golden reflexes. Intense aroma, with its characteristic smoothness, revealing initial notes of almond blossom with a subtle hint of citrus fruits and lemon balm, moving on to mature fruits, apricots and pineapple, with a delicate, mineral finish. In the mouth it has spirit, offering vivacity combined with an enveloping texture. Its harmony and elegance result in an aromatic complexity that lasts in time and is conducive to great enjoyment.

GASTRONOMY

We recommend it with boiled or grilled crustaceans, grilled John Dory and baked bass. Also good with semi-cured sheep’s cheese.



GRAPE VARIETIES

Rabigato (73%)
Viosinho (11%)
CÓdega (10%)
Arinto (4%)
Gouveio (2%)

CONSERVATION

Store the bottle horizontally in a cool, dry place away from light.

TEMPERATURE CONSERVATION

13°C - 15°C | 55,4 °F - 59 °F

Contains sulphites.
Bonded with bentonite
Alcohol 13 % vol.
Total Acidity 5,6 g/l
pH 3,24



DOURO DEMARCATED REGION