ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS

White 2019

["Long and very persistent, extremely elegant and balanced..."]



THE WINE

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

THE YEAR

2019 was a very dry year, in viticultural terms, particularly in Quinta dos Bons Ares, with rainfall being much lower than usual. Temperatures recorded in the first months of 2019 were high and led to an earlier start to the vines' vegetative cycle. Everything pointed to an early harvest but the mild temperatures in August and September extended the cycle and the white grape harvest began at Quinta de Ervamoira on 22 August, slightly later than the average of the last years. In turn, at Quinta dos Bons Ares, the rain during the start of the summer replaced the water levels in the soil, just in time for the last stages of maturation. Here, the white grape harvest began in early September.

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 between March and April 2020.

TASTING NOTES

Clear and bright, pale yellow in colour with golden reflexes.
A delicate aroma combining the sweet scent of flowers, such as roses, with the fresh aromatic sensation of stone. When gently shaken reveals notes of ripe fruit together with a slight smoky aroma. The first sip of the wine reveals a soft amplitude, with the same ripe fruit accompanied by fine acidity. Its long and persistent finish will make it hard to resist a refill.

GASTRONOMY

May be drunk alone or as an aperitif or paired with fried calamari, cooked prawns and grilled turbot.

GRAPE VARIETIES

Rabigato (50%)
Viosinho (25%)
Arinto (15%)
Gouveio (5%)
Códega (5%)

CONSERVATION

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

TEMPERATURE CONSERVATION

12° - 14° C | 54° - 57° F

Contains sulphites
Alcohol 13,5% vol. Total Acidity 6,4 g/l.
pH 3,08.



DOURO DEMARCATED REGION