

DUAS QUINTAS

DOURO RED 2015



THE WINE

Duas Quintas Red is a wine from the Upper Douro, from Quinta de Ervamoira (altitude 150 metres) and Quinta dos Bons Ares (altitude 600 metres), made with the traditional varieties that express the potential of this exceptional sub-region.

THE YEAR

2015 was a balanced year with good maturation of our vineyards in the Upper Douro.
The summer was dry with variable temperatures. The sunny weather and the excellent condition of the grapes led to a quality vintage producing aromatic, expressive and full-bodied wines. Duas Quintas Red 2015 is a mature, balanced, smooth and consistent wine.

WINEMAKING

The grapes are harvested by hand in 150 kilo boxes, crushed and de-stemmed, and then fermented in granite *lagares* and stainless steel vats where the grapes are macerated for as long as is needed to obtain a wine with the desired body and structure. After malolactic fermentation, 20% of the wine is aged in French oak barrels, 30% in big oak vats and the remainder stored in stainless steel vats for 13 months. The wine was bottled in February 2017.

TASTING NOTES

Dark garnet in colour, with cherry reflections, clean and bright.
An intense and mature bouquet with floral aromas of plum and black cherry. At the end the aroma becomes more complex with notes of spices and woods. In the mouth, the wine is soft and smooth with aromas of ripe fruit. Flavourful and elegant.

GASTRONOMY & STORAGE

We recommend Duas Quintas Red 2015 as an *aperitif*. Try it also with baked pasta dishes such as four-cheese cannelloni or else with the traditional fried *alheiras* or grilled pork ribs.
Intense poultry dishes such as chicken *muambo*, chicken curry and duck rice in the oven also pair harmoniously with this wine. It is excellent with cured sheep's milk cheeses.
Serve between 16ºC and 18ºC.
Store the bottle horizontally in a cool, dry place, away from the light.

TECHNICAL DETAILS

Grape varieties: Touriga Nacional (39%) Touriga Franca (34%)
Traditional Douro varieties (27%)
Tinta Roriz, Tinta da Barca, Tinta Barroca, Sousão, Tinto Cão, Tinta Amarela

Alcohol 14%vol
Total acidity 5,0g/l
pH 3,77

Contains sulphites



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