

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Duas Quintas White

Vintage: 2021

Overview

The Duas Quintas name is synonymous with a blend of highland and lowland soils, maturity and freshness, schist and granite. The Duas Quintas 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. A wine that conveys the potential of Ramos Pinto's estate vineyards.

Winemaking

The harvest date for each plot is decided after successive grape tests in the field. Once the decision is made, the grapes are harvested manually and transported to the vinification centre, separated according to grape variety and plot. This is followed by a cold maceration of the whole bunch for a period of approximately 24 hours. The fresh grapes are gently pressed and the must is transferred to the underground tanks, where decantation takes place. This is followed by the adjustment of the must's turbidity and the start of fermentation. About 90% of the wine ferments and ages in stainless steel vats and the remaining 10% in French and Austrian oak barrels of different capacities. Duas Quintas White 2021 was bottled between the end of March and April 2021.

Tasting Notes

Clear and bright, pale yellow colour with golden reflections. Very fresh and expressive nose, sweet aromas of roses. After some time, aromas of tropical fruits such as pineapple and, deeper, a fresh and mineral granite stone sensation emerge. In the mouth an extraordinary balance between the sensations of volume, fruit and freshness, with a long finish.

Harvest Notes

2021 was marked by a very cool summer. Excellent water reserves in the soil and relatively high temperatures at the beginning of spring accelerated the vegetative cycle. Water stress was not too high and temperatures remained mild until the end of the cycle. The 2021 white wines from Quinta de Ervamoira and Quinta dos Bons Ares are extremely fresh and delicate.

Food Pairing

Ideal as an aperitif to enjoy this wine's elegance and harmony. We recommend serving it with shellfish, sea urchin, octopus dishes or with fish. It is excellent with goat's cheese. The ideal serving temperature is 55°F and 59°F.

TECHNICAL INFORMATION

Varietals: 60% Rabigato, 20% Viosinho and 10% Arinto, 10% Códega
Wine Alcohol: 13%