

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Duas Quintas White

Vintage: 2022

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 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 in May 2023.

Tasting Notes

Clear and bright, straw yellow in color with golden lights. Very expressive and mature. Has aromas of apricot, pineapple and further down delicate and fresh aromas of bergamot and orange blossom. In the mouth the volume and concentrated aromas of ripe fruit and sweet flowers stand out. A long fresh and fruity finish with the harmony to which we have become accustomed from the grapes of these two quintas.

Harvest Notes

The 2022 wine year was extremely dry, with less than half the rainfall of the previous year. At Quinta de Ervamoira, the summer was slightly milder than in Quinta dos Bons Ares, where temperatures were very high from late spring until the end of the summer. Despite the high temperatures and the severe drought, which aided the health of the grapes, maturation was out of the ordinary, with less sugar, leading to lower alcohol levels and less acidity, but greater concentration and volume. It was a hard year, in viticultural terms, yet Duas Quintas White 2022 is a wine with finely balanced freshness, concentration and fruit.

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: 52% Rabigato, 30% Viosinho and 10% Arinto, 8% C3dega
Wine Alcohol: 13%