

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Quinta de Ervamoira Douro DOC

Douro, Portugal
Vintage: 2019

W&S 93

Overview

It was at this Quinta that modern Douro viticulture was born. For the first time, in 1974, five studied varieties were planted separately, with rows following the direction of the slope. At Quinta de Ervamoira, viticultural practices are sustainable, respect biodiversity and do not use any herbicides. The Ramos Pinto team produced the DOC Douro Quinta de Ervamoira by choosing small plots on selected vineyards which were harvested and vinified with great care. This wine is only bottled in years when there is absolutely no doubt about its fine quality and personality. The Quinta de Ervamoira is our interpretation of that unique, inimitable terroir.

Winemaking

The vinification process begins with constant visits and tastings of the grapes in the selected vineyards until the harvest date for each plot is decided. On the day of the harvest, the best and most experienced team of harvesters are allocated to these plots. The grapes are harvested by hand. Extremely gentle fermentation takes place in the traditional granite lagares. The wine ages in wood for 18 months: one-third in small oak vats, one-third in new barrels and one-third in one-year-old barrels. After bottling, it is aged for another year in the Ramos Pinto cellars.

Tasting Notes

Garnet in color, with bright red reflections. Aromas of forest floor, blackberries and raspberries. As it opens in the glass, it gains new energy with fresh aromas of red fruits, violets and rockrose. In a third phase, aromas of spice and a smoked side coming from the very wellintegrated oak aging, which freely lets the personality of the vineyards of Quinta de Ervamoira pass through. A long and vibrant finish with very silky tannins.

Harvest Notes

2019 was a very dry year and the temperatures recorded in the first months were high and, therefore, the vegetative cycle started earlier. Everything indicated an early harvest, but the mild temperatures during August and September extended the cycle and allowed for continuous maturation with ideal levels of water stress. The grapes from these three plots were harvested during the month of September. At Quinta de Ervamoira, the harvest was exceptional, the balance between concentration, freshness and maturation of the tannins was perfect and the quality and diversity of aromas astounding.

Food Pairing

Pairs beautifully with grilled red meats. It is excellent with roast kid, wild boar stew with chestnuts, roast cod and strong cheeses.

TECHNICAL INFORMATION

Varietals: 89% Touriga Nacional, 11% Touriga Franca
Wine Alcohol: 15.5%
Titratable Acidity: 6.2 g/L
pH: 3.4