

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Quinta de Ervamoira Vintage

Douro, Portugal
Vintage: 2009

Overview

Ramos Pinto was founded in 1880 and, for several decades, its history has been marked by a balance between innovation and respect for tradition. In addition to producing wines of exceptional quality, the House is known for its knowledge of terroir and for its pioneering viticulture. Through its strict production policy, the selection of the best Douro grape varieties and the systematic technical and technological research, the House is positioned as the reference for the production of superior quality wines in Portugal.

Ramos Pinto has four estates in the Douro Valley: Quinta do Bom Retiro and Quinta da Urtiga, located in Cima Corgo, as well as Quinta dos Bons Ares and Quinta de Ervamoira, in the Douro Superior. These four Quintas cover an area of 890 acres. The grapes of Quinta de Ervamoira give structure, intensity of fruit and body to the vintage ports. However, it is in Quinta do Bom Retiro and Quinta da Urtiga that these wines acquire complexity and elegance.

Committed to improving its bond with nature and the environment, Ramos Pinto is working towards this achievement by implementing organic farming and increasing biodiversity in the vineyard. This is a legacy which the House is proud to leave to future generations.

Quinta de Ervamoira, located in the Douro Superior on the left bank of the River Douro and in the heart of the Côa Archaeological Park, is Ramos Pinto's most historical and well-preserved vineyard site. Once home to a third-century A.D. civilization, the land at Quinta de Ervamoira has been cultivated over time, and remains rich and prosperous. Today, 240 acres of vines are planted vertically, a departure from the traditional horizontally terraced rows, which allows for less fruit per plant but more concentrated fruit flavors.

Winemaking

Juiced by foot in the wine press, the fermentation lasts from four to five days, producing an excellent extract.

Tasting Notes

Splendid color, it is a deep ripe red with beautiful violet reflections. The nose reveals an elegant bouquet; ripe fruit stands out, such as strawberry and raspberry, helianthemums and balsamic touches of cedar. There is a fresh and full-bodied entrance with remarkable harmony that is rich with ripe fruit and a slight resinous touch. The slick, soft tannins reveal the degree of ripeness of the grapes of the Quinta de Ervamoira. It has a lasting aftertaste, harmonious and very persistent.

Harvest Notes

2009 was a dry year when compared to the average over the last 30 years, but slightly less rainy than in 2008, with especially low rainfall from July to September. It was a healthy year, with little to no phytosanitary treatments. Maturation went well until the beginning of the second week of August, when very high temperatures were experienced, close to 45°C. These conditions led to low production yields and high grape concentration, which gave our wines great expressiveness and intensity.

Food Pairing

After dinner, it goes well with the cheeses from the serra and other full cream cheeses. Serve between 18° and 22° C. Store the bottle on its side in a cool, dry and dark place.

TECHNICAL INFORMATION

Varietals: 55% Touriga Nacional, 30% Touriga Franca, 15% Tinta Barroca

Wine Alcohol: 20%

Titrateable Acidity: 5.14 g/l

pH: 3.61

Residual Sugar: 94.2 g/l