

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Quinta de Ervamoira Vintage

Douro, Portugal
Vintage: 2017

WA	94	W&S	94	WS	93	WE	92	JR	17.5/20
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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

Crushed by foot in the lagar, with fermentation lasting between four to five days, and producing an excellent extract.

Tasting Notes

Very deep red color with violet highlights. Lively and intense aromas of raspberry, strawberry and forest fruit. Hints of rock-rose, black pepper and cocoa. Full-bodied with a gripping tannin structure which is alive, dense and has fresh fruit flavors searing through. A very long and enjoyable finish. The Quinta de Ervamoira Vintage 2017 is an intense, lively and aromatic wine.

Harvest Notes

In the Douro region, the 2016-2017 season was dry and from May onward there was no relevant precipitation. The budburst happened almost a week earlier than the average and the whole cycle was very precocious. In 2017, the harvest in the two sub-regions where the Ramos Pinto Quintas are located started almost simultaneously and much earlier than average. Usually this happens with a significant time difference. The grapes were harvested in perfect sanitary conditions and yields were very low. The profile of the 2017 crop is ripe, rich and perfumed.

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: 60% Touriga Nacional, 15% Touriga Franca, 10% Sousão, 10% Tinta Barroca, 5% Tinto Cão
Wine Alcohol: 19.5%
Titratable Acidity: 4.6 g/L
pH: 3.7
Residual Sugar: 98 g/l