

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Collector Reserva

Douro, Portugal
Vintage: Non-Vintage

WA 90

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.

Collector Reserva, an unfiltered vintage character port, is a five-year-old bouquet created from several young blends. The wine retains its delicate fruity aromas while gaining the patina and roundness of age. Collector Reserva gives wine drinkers the opportunity to experience a vintage-quality wine without laying it down for years.

Winemaking

The must is fermented through maceration and automatic pumping over so that a better extraction is achieved. After four or five days, the fermentation is interrupted with the addition of 20 percent spirit. Lastly, the wine is racked. It does not undergo any hot or cold treatment or filtration.

Tasting Notes

The pale-red rim around the glass is the only visible sign of maturity. The initially opaque core develops into a translucent dark red and finishes with an intense red at the bottom of the glass. Its aromatic characteristics are similar to that of the vintage due to the potency of its dominant and dense fruit, revealing incredibly ripe aromas of dried plum, fig, blackberry, raspberry and cherry. The attack is smooth and a full, balanced sensation of sweetness can be noted on the palate. Its ripe fruit is deliciously revealed to us, enhancing the most volatile and developed retro nasal aromas. Its persistence is noteworthy.

Food Pairing

It is a perfect match with chocolate and medium-bodied cheeses. It is also an excellent accompaniment to wild game dishes, especially duck. It can be served with desserts made with red fruits or a mille-feuille of fresh cheese and ham. Serve between 16° and 18° C. Store the bottle upright, in a cool, dry and dark place.

TECHNICAL INFORMATION

Varietals: Mixture of grape varieties from traditional old vines from Portugal

Wine Alcohol: 19.5%

Titrateable Acidity: 3.88 g/l

pH: 3.69

Residual Sugar: 95.4 g/l

Aging: Aged over five to six years in large wood vats