ESTABLISHED 1880
RAMOS PINTO
PORTO & DOURO

Ramos Pinto

Duas Quintas Reserva Red

Douro, Portugal
Vintage: 2017

Overview

Ramos Pinto, an iconic Port producer, broke ground when it introduced still wines from the Douro. Duas Quintas Reserva is a graceful wine that has the potential to age into a classic.

Duas Quintas Reserva expresses the strength and complexity of the Upper Douro and the excellence and elegance of Ramos Pinto wines. The balance of the blend is achieved using wines from two estates, Ervamoira and Bons Ares, located at a low (200 m) and a high (600 m) altitude, with schist and granite soils, respectively.

Winemaking

The grapes, from selected plots on our Quinta de Ervamoira and Quinta dos Bons Ares, were harvested and sorted by hand, into small boxes. Vinification of the Ervamoira grapes was done in granite lagares, whilst the Bons Ares grapes were vinified in wood and in concrete vats, with long maceration. After running off and pressing in a vertical press, the wine underwent malolactic fermentation in vats of 6000 litre and 10000 litre capacity. For 18 months, it was aged in large oak vats, new and one-year-old French oak barrels. The wine was bottled in May 2018.

Tasting Notes

Clear, brilliant color with a dense, concentrated appearance. Rich, mature, subtle and smoked nose. Note, in particular, aromas reminiscent of red plums, figs, peaches, blackberries and China ink, in a complex harmony that elegantly expresses the strength of the year 2017. The tannin structure is both powerful and smooth, promising excellent aging potential. The Douro Superior in all its splendor.

Harvest Notes

The 2017 harvest will be remembered for the speed of the grape maturation. The dry winter and high spring temperatures were the main causes of this phenomenon. We have to go back as far as 1995 to find such an early harvest. Grape health was ideal and the yields were low. The profile of the 2017 harvest is mature, rich and aromatic.

Food Pairing

Duas Quintas Reserva pairs beautifully with roast leg of lamb, bone-in steak, or even fish, like oven-baked cod. It can also complement a cured sheep's milk cheese. The ideal serving temperature is 60° to 64°F.

TECHNICAL INFORMATION

Varietals: 60% Touriga Nacional, 30% Touriga Franca, 5%Tinta Barca, 5% Sousão
Wine Alcohol: 14.5%
Titratable Acidity: 5.2 g/L
pH: 3.7