ESTABLISHED 1880
RAMOS PINTO
PORTO & DOURO

Ramos Pinto

Duas Quintas Reserva Red

Douro, Portugal
Vintage: 2019

WA	93+

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 of land from our vineyards of Ervamoira and Bons Ares, were handpicked and selected in small crates. The grapes from Quinta de Ervamoira were vinified in granite presses and the grapes from Quinta dos Bons Ares in concrete and wooden vats. After pressing, the wine underwent malolactic fermentation in 6,000 to 10,000 litre casks. It aged for 18 months in barrels (50%) and in new French oak barrels (20%) and one year old French oak barrels (30%). The wine was bottled in May 2021.

Tasting Notes

Clean and bright dark red color with grenat reflections. Very lively and fresh, vinous and complex nose. The aromas of ripe fruit blend with fresher, mentholated aromas. Spicy aromas of cloves and black pepper are deeply revealed, all of this involved by a toasted wood very well integrated. Entry in the mouth with volume that lingers as we realize all the aromatic layers of this wine that range from ripe plums and blackberries to fresh from the bucho. Good structure with soft tannins and a freshness that lengthens the aftertaste.

Harvest Notes

2019 was very dry, with rainfall levels much lower than normal. The temperatures recorded in the first months of 2019 were high and therefore advanced the vegetative cycle of the vineyard. Everything indicated an early harvest, but the mild temperatures of August and September prolonged this cycle and allowed a continued ripening with an ideal level of water stress. At Quinta dos Bons Ares the drought was even more severe, but rains in early summer replenished the water levels in the soil for an optimum end of ripening grapes also at this Quinta. Harvest started on August 28th at Quinta de Ervamoira and continued until early October at Quinta dos Bons Ares. The 2019 harvest was indeed exceptional, with the wines combining fruit, freshness, concentration and tannin quality in perfect harmony.

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: 70% Touriga Nacional, 20% Touriga Francesa, 10%Tinta Barca