ESTABLISHED 1880
RAMOS PINTO
PORTO & DOURO

Ramos Pinto

Duas Quintas Reserva Red

Douro, Portugal
Vintage: 2023

WE	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 16 months in oak vats (70%), in new French oak barrels (20%) and one year old casks (10%). The wine was bottled in June 2025.

Tasting Notes

Dark red in colour with vivid reflexes, bright and clear. Very complex aroma, berries, violets and wet earth are a few of the descriptors. The wood is well integrated. Mature in the mouth, with fruit such as plum and cherry. Very soft, fine tannins, with a long, fresh finish.

Harvest Notes

The vine's growing cycle began early, as a result of the ample supply of water in the soil, due to a rainy winter and high temperatures in early spring. Temperatures stabilised until the end of May and no rain fell. The summer was marked by contrasts, with heavy rains in June, hot and dry weather in July and August. Starting in the second fortnight in September there were intense periods of rainfall, which complicated the end of the harvest. At Quinta de Ervamoira, there were no problems of maturation, and the grapes were picked between mid-August and mid-September. At Quinta dos Bons Ares, the red grape harvest took place between the second and third weeks of September.

Food Pairing

Duas Quintas Reserva pairs beautifully with grilled red meat, such as the well-aged chuletón rib steak or posta mirandesa. It is excellent with other strong dishes such as oven-baked cod, pork cheeks braised in red wine, stuffed turkey or moussaka. Queijo de Serra de Estrela.

TECHNICAL INFORMATION

Varietals: 70% Touriga Nacional, 20% Touriga Francesa, 10% Tinta Barca
Wine Alcohol: 15.5 %
Titratable Acidity: 6 g/l
pH: 3.43