

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Duas Quintas Reserva White

Douro, Portugal
Vintage: 2018

Overview

The Duas Quintas brand is synonymous with a blend of highland and lowland soils, maturity and freshness, schist and granite. The Duas Quintas Reserva white is made from a selection of grape varieties with personality, high natural acidity and remarkable aromatic complexity, a wine with structure to be enjoyed while young and which can evolve well during the ageing process. A wine that conveys the potential of Ramos Pinto's estate vineyards.

Winemaking

The grapes from the best plots are selected at our Quinta de Ervamoira and Quinta dos Bons Ares to make Duas Quintas Reserva white. The grapes are harvested by hand and taken to the winery in small boxes, separated according to variety and plot; the must is obtained by direct pressing, following cold maceration. The clean must ferments in stainless steel vats (75%) and in French and Austrian oak barrels (25%) of various capacities where, after turning into wine, it ages for 9 months on fine lees. The blend of Duas Quintas Reserva white comprises 5 native grape varieties. This wine was bottled in May 2019.

Tasting Notes

Crystal clear color, pale yellow with golden reflexes. Intense aroma, with its characteristic smoothness, revealing initial notes of almond blossom with a subtle hint of citrus fruits and lemon balm, moving on to mature fruits, apricots and pineapple, with a delicate, mineral finish. In the mouth it has spirit, offering vivacity combined with an enveloping texture. Its harmony and elegance result in an aromatic complexity that lasts in time and is conducive to great enjoyment.

Harvest Notes

After a dry and very early year, the cold weather felt in the winter of 2018 made the vines' growing cycle return to normal. The hard rainfall in the spring and early summer as well as the persistence of cool temperatures delayed the harvest and created a great challenge for our viticulture team and the Douro region in terms of works on the vines. August and September, the two crucial months for maturation of the grapes, were very dry and hot, so that the desired condition for the harvest was reached. Rabigato, the key variety in Duas Quintas Reserva white, matured slowly and progressively, developing great aromatic complexity, without losing freshness. Duas Quintas Reserva white 2018 has an elegant and harmonious profile.

Food Pairing

Ideal as an aperitif to enjoy this wine's elegance and harmony. We recommend serving it with shellfish, octopus dishes or with fish. It is excellent with goat's cheese. The ideal serving temperature is 55°F and 59°F.

TECHNICAL INFORMATION

Varietals: 73% Rabigato, 11% Viosinho, 10% Códèga, 4% Arinto, 2% Gouveio
Wine Alcohol: 13%
Titratable Acidity: 5.6 g/L
pH: 3.24