

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Duas Quintas Reserva White

Douro, Portugal

Vintage: 2021

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 hand-harvested at Quinta de Ervamoira and Quinta dos Bons Ares. Following cold maceration of the grape bunches for a period of 24 hours, the must is obtained by careful, soft pressing. The clean must ferments in stainless steel vats (75%) and in French and Austrian oak barrels (25%) of various capacities and then ages for 9 months on fine lees. This wine was bottled in May 2021.

Tasting Notes

Clear and bright, pale yellow in color. Expressive on the nose, with notes of yellow and citrus fruits. Other aromas of peach, grapefruit zest and ripe lemon also stand out. It is in the mouth that one grasps the distinctive character of Duas Quintas Reserva White, smooth at the start and evolving in crescendo, accompanied by many complex aromas: exotic, like pineapple, softer and fresher like bergamot and boxwood. A wine with unparalleled texture. A long, vivid and fresh finish with further aromas to be enjoyed.

Harvest Notes

2021 was marked by a very cool summer. Water reserves in the soil and high temperatures in the early spring accelerated the start of the growing cycle. Water stress was never high. Duas Quintas Reserva White 2021 is an elegant wine. Its complex textures and aromas blend in perfect harmony with the unparalleled freshness that was provided this year.

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: 95% Rabigato, 2% Arinto, 3% Códaga

Wine Alcohol: 13%

pH: 3.27