

MAISONS MARQUES & DOMAINES



ESTABELECIDO 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Quinta de Ervamoira 10-Year Tawny

Douro, Portugal

Vintage: Non-Vintage

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Overview

Ramos Pinto was founded in 1880 and, for several decades, its history has been marked by a balance between innovation and respect for tradition. In addition to producing wines of exceptional quality, the House is known for its knowledge of terroir and for its pioneering viticulture. Through its strict production policy, the selection of the best Douro grape varieties and the systematic technical and technological research, the House is positioned as the reference for the production of superior quality wines in Portugal.

Ramos Pinto makes several single-quinta ports, capturing the special qualities of each vineyard in the wine. Quinta de Ervamoira is located in the Douro Superior, situated on the left bank of the Douro River where it meets the Côa River, and is the winery's experimental vineyard. Here, 240 acres of vines are planted vertically, a departure from the traditional terraced rows stepping horizontally up the steep slopes rising from the river. Vertical planting allows closer spacing of vines, which results in less fruit per plant but more concentrated fruit flavors. Per-vine production is decreased while overall production by hectare goes up. Like most of the land along the Douro, the soil at Ervamoira is schistous and very poor.

Winemaking

Tawny port is characterized by its golden amber color with aromas of nuts which, with age, are refined, gaining complexity, elegance and finesse. Tawnies are made with blends of various years (including selections that are over 75 years old) peacefully aged in 650 liter casks. Once bottled they are ready for drinking.

Made from high quality wines of the Quinta de Ervamoira by blending harvests of, on average, 10 different years. The new wines make it robust and fresh while the oldest wines give it complexity and lineage. Its characteristic aroma and palate are the result of the artistry achieved by our winemaker.

Tasting Notes

This Port is orange-red in color with a touch of green. It has a well-rounded, generous aroma and the wine's fruit aromas include orange, apricot and plum. Vanilla and old Port wine casks make up its woody aromas. This is a fruity tawny variety. In the mouth, one can still taste the fresh fruit surrounded by the ageing in wood. There is good structure and perfect balance between fruit and alcohol. The attack on the palate is smooth and full-bodied. Following the initial oily feel, a fresh, soft fruitiness appears that finishes with a slightly acidic, woody note.

Food Pairing

This Port pairs well with conch salad with tomato and onion, and with desserts made with dried fruit and nuts, orange marmalade and eggs. Serve between 14° and 18° C. Store the bottle upright, in a cool, dry and dark place.

TECHNICAL INFORMATION

Varietals: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

Wine Alcohol: 20%

Titrateable Acidity: 4.06 g/l

pH: 3.62

Residual Sugar: 106 g/l

Aging: Aged in wood for 10 years