

MAISONS MARQUES & DOMAINES



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RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Quinta de Ervamoira Douro DOC

Douro, Portugal
Vintage: 2018

Overview

It was at this Quinta that modern Douro viticulture was born. For the first time, in 1974, five studied varieties were planted separately, with rows following the direction of the slope. At Quinta de Ervamoira, viticultural practices are sustainable, respect biodiversity and do not use any herbicides. The Ramos Pinto team produced the DOC Douro Quinta de Ervamoira by choosing small plots on selected vineyards which were harvested and vinified with great care. This wine is only bottled in years when there is absolutely no doubt about its fine quality and personality. The Quinta de Ervamoira is our interpretation of that unique, inimitable terroir.

Winemaking

The vinification process begins with constant visits and tastings of the grapes in the selected vineyards until the harvest date for each plot is decided. On the day of the harvest, the best and most experienced team of harvesters are allocated to these plots. The grapes are harvested by hand. Extremely gentle fermentation takes place in the traditional granite lagars. The wine ages in wood for 18 months: one-third in small oak vats, one-third in new barrels and one-third in one-year-old barrels. After bottling, it is aged for another year in the Ramos Pinto cellars.

Tasting Notes

With a bright garnet color, the Douro DOC Quinta de Ervamoira 2018 is very expressive and is blessed with enormous aromatic complexity. In the mouth it is pure elegance, with a silky smooth start, always growing in volume and an intense, persistent finish.

Harvest Notes

2018 was an unusual year at Quinta de Ervamoira. The spring and early summer had cool temperatures and some instances of heavy rainfall which prolonged the vegetative cycle and left the soil sufficiently moist to allow for an optimal end to grape maturation in August and September, which were hot and dry. The 2018 wines from Quinta de Ervamoira have a surprising elegance and freshness.

Food Pairing

Pairs beautifully with grilled red meats. It is excellent with roast kid, wild boar stew with chestnuts, roast cod and strong cheeses.

TECHNICAL INFORMATION

Varietals: 86% Touriga Nacional, 14% Touriga Franca
Wine Alcohol: 15.5%
pH: 3.67