

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Quinta do Bom Retiro Vintage

Douro, Portugal

Vintage: 2018

WE	93	WS	93	W&S	90
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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 has four estates in the Douro Valley: Quinta do Bom Retiro and Quinta da Urtiga, located in Cima Corgo, as well as Quinta dos Bons Ares and Quinta de Ervamoira, in the Douro Superior. These four Quintas cover an area of 890 acres. The grapes of Quinta de Ervamoira give structure, intensity of fruit and body to the vintage ports. However, it is in Quinta do Bom Retiro and Quinta da Urtiga that these wines acquire complexity and elegance.

Committed to improving its bond with nature and the environment, Ramos Pinto is working towards this achievement by implementing organic farming and increasing biodiversity in the vineyard. This is a legacy which the House is proud to leave to future generations.

Winemaking

Crushed by foot in the lagar. This wine ferments for 4 to 5 days, producing an excellent extract.

Tasting Notes

Dense, almost impenetrable red. Fresh aromas of sour cherry, raspberry and redcurrant. Notes of rose and menthol. Serious and complex in the mouth, with black berries, pepper and a floral note that lends it character. A very good structure in the mouth with silky tannins. Fresh, velvety finish.

Harvest Notes

The winter of 2018 in Quinta do Bom Retiro was cold and dry, with low rainfall. The start of spring brought intense and heavy rains, with cool temperatures that both delayed the harvest and hampered work on the vines. This was a major challenge overcome by the Ramos Pinto viticulture team. August and September, the two crucial months for grape maturation, were extremely dry and hot, with the desired conditions being attained for the harvest. The harvest at Quinta do Bom Retiro began on 21st September and ended 2 weeks later than usual, extending to 10th October. The plots with old vines were harvested almost at the end, as was Touriga Franca, producing wines of an intense color and excellent structure.

Food Pairing

Pairs beautifully with cheeses such as Serra, Gorgonzola, Stilton and Cabrales. Best served between 62° and 70°F.

TECHNICAL INFORMATION

Varietals: 53% Touriga Nacional, 29% Touriga Franca, 10% Sousão