

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Vintage Port

Douro, Portugal
Vintage: 2015

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 winepress, the grape fermentation process lasts around 4 to 5 days, producing an excellent wine. In the making of a vintage port, the finest wines of the Quintas are selected, Bom Retiro and Ervamoira, to create a full-bodied, intensely fruity and complex wine. The total ripeness of the grapes produces a particular style of port without the hard tones of less ripe tannins. The fruit characteristics and velvety texture will make it appealing in its youth, while the ripe tannins will preserve it for development over the next 20-30 years.

Tasting Notes

This wine is a deep purple color, typical of a young classic vintage. It has an elegant and fragrant aroma, a denoted fresh and fruity nose of raspberry and ripened plum, with a touch of resin and mint. In the mouth, it is soft yet full-bodied, a solid structure of polished tannins supports the ripe red fruit with a touch of mineral and freshness, as well as notes of mint and dark chocolate. Powerful and very tasty end, this is a classic vintage.

Food Pairing

Best served with cheese at the end of a meal such as Serra, Stilton and Gorgonzola, as well as other fatty cheeses. This wine is the ideal accompaniment to a strong cigar and should be decanted at least 2 hours before serving. Serving temperature is between 17 °C and 18 °C. The bottle should be stored flat, in a cool, dry place, shaded from light.

TECHNICAL INFORMATION

Varietals: 50% Touriga Nacional, 32% Touriga Franca, 5% Sousão, 3% Barroca, Blend of old vines 10%
Wine Alcohol: 19.5%
Titratable Acidity: 4.91
pH: 3.68
Residual Sugar: 90 g/l
Aging: 20 months in oak or chestnut vats
Aging Potential: More than 30 years