

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

Vintage Port

Douro, Portugal

Vintage: 2017

Overview

Founded in 1880, Ramos Pinto's 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.

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.

Winemaking

Fermentation, which lasts between 4 and 5 days, in granite lagares with intense crushing and no destemming.

Tasting Notes

Deep and opaque purple center with a narrow scarlet outer rim. A complex and mature bouquet dominated by black fruit, cherry, plum and blackcurrant which surround notes of chocolate and liquorice. Delicate aromas of violets and touches of bergamot. On the palate, this is a powerful wine, dense and with great volume. Silky tannins are well integrated with the concentrated fruit. A fresh and almost never-ending finish.

Harvest Notes

In the Douro region, the 2016-2017 season was dry and from May onward there was no relevant precipitation. The budburst happened almost a week earlier than the average and the whole cycle was very precocious. In 2017, the harvest in the two sub-regions where the Ramos Pinto Quintas are located started almost simultaneously and much earlier than average. The grapes were harvested in perfect sanitary conditions and yields were very low. The profile of the 2017 crop is ripe, rich and perfumed.

Food Pairing

Decant at least 2 hours before serving. Serving temperature is between 17°C and 18°C.

TECHNICAL INFORMATION

Varietals: 70% Touriga Nacional, 15% Touriga Franca, 10% Sousão, 5% blend of old vines

Wine Alcohol: 19.5%

Residual Sugar: 94 g/L

Aging Potential: More than 30 years