

MAISONS MARQUES & DOMAINES



ESTABLISHED 1880

RAMOS PINTO
PORTO & DOURO



Ramos Pinto

White Port

Douro, Portugal

Vintage: Non-Vintage

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.

Often served as an aperitif or paired with soft goat cheese, white Ports are made exclusively with white grapes. Their diversity depends on the type of aging and sugar content. Thanks to the extended skin contact and wood aging, Ramos Pinto's white Ports are richer and more complex than others.

Winemaking

The process used to make this wine is similar to that of the Dry White, but with a slightly higher sugar content, around 100 grams per liter. This wine undergoes fermentation with partial skin maceration.

Tasting Notes

This Port has a golden yellow color. It presents an aroma that is both fine and intense. Somewhat complex, it features a mixture of citrine aromas with a hint of honey and almond. Its attack is fresh and delicate. Some resinous hints can be detected along with a rich buttery taste on the palate. It is dry in the mouth with a flavor of fresh fruit.

Food Pairing

Serve as an aperitif or as an accompaniment to soft goat cheese and melon soup. Serve chilled, between 6° and 10°C. Store the bottle upright, in a cool, dry and dark place.

TECHNICAL INFORMATION

Varietals: Códega, Viosinho, Rabigato, Artino

Wine Alcohol: 19.5%

Titrateable Acidity: 3.13 g/l

pH: 3.3

Residual Sugar: 100 g/l