







## 10-YEAR TAWNY QUINTA DE ERVAMOIRA

Made from high quality wines of the Quinta de Ervamoira by blending harvests of, on average, 10 different years. The new wines make it robust and fresh while the oldest wines give it complexity and lineage. Its characteristic aroma and palate are the result of the artistry achieved by our winemaker.

Quinta de Ervamoira is located in the Douro, sub-region of Douro Superior and covers a total surface area of 578 acres, with altitudes that vary between 110 and 340 metres. In Ervamoira the vertical form of planting has been exclusively used (vineyards laid out without terraces) and local grape varieties—such as Rabigato, Viosinho, Folgazão for the whites and Touriga Nacional, Touriga Franca, Tinta Barroca and Tinta Barca for reds—are planted in their own plots. The wines produced here are full bodied and very concentrated.



From a beautifully located estate in the Douro Superior, this was shared with friends on my birthday in July last year, and it's a perfect summer Port: russet tawny with rich, ripe aromas and a backdrop of spicy caramel. Still fruit-driven on the palate, there's soft, ripe summer fruit and a lovely mellow texture spiced with a dusting of tannins, leading to a rich, voluptuous finish. Serve cool but don't overchill.



## 20-YEAR TAWNY QUINTA DO BOM RETIRO

The Ramos Pinto 20-Year Tawny is made from a selection of several plots from one of the oldest vineyards in the Douro region, the Quinta do Bom Retiro.

Quinta do Bom Retiro is more than 100 years old and is located in the sub-region of Cima Corgo, near Pinhão, in the Douro and it is washed by the waters of the river Torto. It covers a total surface area of 271 acres, which vary between an altitude of 110 and 400 metres. 153 acres of this Quinta are planted with local varieties with an average age of 40 years. This Quinta has been used as experimental field to study the best plantation technique suited to the terroir of the Douro. The grapes from Quinta do Bom Retiro produce elegant and complex wines with great ageing potential.



Displaying a dedication to their old vines and single vineyard terroir, this 20-year-old tawny from Quinta Bom Retiro is generous and contemplative. The melding of fruit and oak aromatics are well balanced with dried apricot, raisins and honey, mingling with notes of cinnamon, burnt sugar and Madagascar vanilla beans. The palate is cool, and a nutty richness is given over to caramel, gingerbread, rum raisins and Christmas spices. The finish lingers on for what feels like a solid 5 minutes. Bottled in 2017.

## 94 POINTS WINE ENTHUSIAST



"Late last year, I reported on a retrospective of 2000 Vintage Ports and Ramos-Pinto's bottling is in a great spot right now." - James Molesworth



## **VINTAGE PORT 2000**

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.



Ripe, fruity, and redolent of spiced plums at Christmas time. The 2000 vintage port was bottled in 2002, darkly hued and loaded with spiced fruit aromatics. The palate is warming and welcoming. Spiced berry tart flavours, gingerbread, rum raisin and Mexican chocolate all meld together wonderfully. Twenty-three years on this wine shows plenty of gusto to keep a bottle locked away somewhere to revisit in another decade or more.

92 POINTS Wine Spectator | 92 POINTS Lawy

