

# DUAS QUINTAS RESERVA 2017

“The balance is perfect.”

*The Wine Advocate*

WINE ADVOCATE

**93 pts.**

The 2017 Duas Quintas Reserva is a 60/30 blend of Touriga Nacional and Touriga Franca, plus Tinta da Barca and Sousão for the rest, aged for 18 months in a mixture of used barrels (90% French) and large vats. It comes in at 14.5% alcohol. This is a lovely DQ Reserva, a good competitor to fine vintages like the 2016, 2015 and 2011. This feels fresher, fruitier and livelier than most... arguably more expressive and shows more finesse. The balance is perfect. As it airs out, it shows the power that will allow this to age well, too, even if it is relatively accessible. This looks like the best since the 2011—and in a more elegant style that many will prefer. *August 2019*

*Wine Spectator*  
**90 pts.**

A fresh, full-bodied red, featuring glossy tannins that encase the black cherry, violet and black currant notes, infused with anise, graphite and spice accents. The structured finish offers black tea and toast elements. Touriga Nacional, Touriga Francesa and Tinta Barroca. Drink now through 2026. *May 2020*

## THE WALL STREET JOURNAL

“One of the first notable wines produced in the Douro, Duas Quinta is a fresh, approachable, medium-bodied red blend...”

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DUAS QUINTAS RESERVA expresses the strength and complexity of the Upper Douro and the excellence and elegance of Ramos Pinto wines. The balance of the blend is achieved using wines from two estates, Ervamoira and Bons Ares, located at a low (200 m) and a high (600 m) altitude, with schist and granite soils, respectively.

The grapes were harvested and sorted by hand into small crates. Vinification of the Ervamoira grapes was done in granite lagares, whilst the Bons Ares grapes were vinified in wood and in concrete vats, with long maceration. After running off and pressing in a vertical press, the wine underwent malolactic fermentation in vats of 6000 litre and 10000 litre capacity. For 18 months, it was aged in large oak vats, new and one-year-old French oak barrels. The wine was bottled in May 2018.

Duas Quintas Reserva 2017 pairs beautifully with roast leg of lamb, bone-in steak, or even fish, like oven-baked cod. It can also complement a cured sheep's milk cheese.

60% Touriga Nacional  
30% Touriga Franca  
5% Tinta Barca  
5% Sousão



ESTABLISHED 1880  
**RAMOS PINTO**  
DOURO