



# DUAS QUINTAS

## DOURO WHITE 2018

### THE WINE

Duas Quintas White is a wine from the *Douro Superior*, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with local grape varieties. It is a genuine, structured, full-bodied yet refined and elegant white wine that expresses the potential of this wonderful sub-region.

### THE YEAR

After a dry and very early year, the cold weather felt in the winter of 2018 made the vines' growing cycle return to normal. The hard rainfall in the spring and early summer, as well as the persistence of cool temperatures, both delayed the harvest and created a great challenge for our viticulture team and the Douro region in terms of works on the vines. August and September, the two crucial months for maturation of the grapes, were very dry and hot, and the desired condition for the harvest was reached. 2019 was a particularly interesting year for the *viosinho* grape variety: it was brilliant, expressive and delicate. The profile of the Duas Quintas White 2018 is mature with good acidity.

### VINIFICATION

The grapes are harvested by hand and transported to the winemaking centre in small boxes, separated by variety and vineyard; the must is obtained by direct pressing after cold maceration. The clean must was fermented in stainless steel vats at low temperature (90%) and the rest in French and Austrian oak casks of varying capacities. This wine was bottled between March and April 2019.

### TASTING NOTES

Clear and bright, pale yellow in colour with soft golden reflexes.

Floral aromas of citrus fruits and spices (black pepper); when shaken reveals notes of loquat and apricot. Pure harmony in the mouth. After a soft, broad attack, it is dynamic and complex, with a surprising fruity finish.

### GASTRONOMY & STORAGE

May be drunk alone or as an aperitif. We recommend pairing Duas Quintas White 2018 with grilled tiger prawns, bass carpaccio, *tagliolini al pesto*, vegetarian curry, green tabbouleh, fried fish or *escabeche* of turkey breast.

Serve between 12° and 14° C.

Store the bottle on its side in a cool, dry and dark place.

### TECHNICAL DETAILS

Grape varieties	Rabigato (45%) Viosinho (35%) Arinto (20%)	Alcohol: 13,5% vol. Total acidity: 5,6 g/l Tartaric Acid pH: 3,26
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Contains sulphites



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