



RAMOS PINTO
Est. 1880

DUAS QUINTAS RED 2007

2007 was a year with an unusually cool start to the summer in the Upper Douro, allowing the grapes on our estates to ripen slowly and gradually, reaching ideal maturity with the above-average temperatures in early September. The ripening process produced grapes with an optimal acid/sugar balance and very expressive aromas, two characteristics that define the Duas Quintas red 2006.



VINIFICATION

The grapes are handpicked in 150-kilo crates, pressed, destalked and then fermented in steel vats at a temperature of no more than 25°. Maceration continues for long enough to produce a wine with the desired body and structure. Following malolactic fermentation in vats, 20% of the wine is aged in French oak barrels and the rest remains in the steel vats. The wine is bottled 18 months later.

TASTING NOTES

Bright grenadine in colour with shades of violet. Mature aroma of forest fruit, blackberries, cherries, figs and cistus, with a floral hint.

Smooth and fresh on the palate, with the length and expressive aromas characteristic of an Upper Douro wine.

GASTRONOMY & STORAGE

Excellent as an aperitif, it goes very well with soups, starters and salads.

We particularly recommend it with dishes of fowl: roast chicken, duck risotto and quail, and with soft cheeses.

Serve between 17° and 19°C.

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

TECHNICAL DETAILS

Grape Varieties: Touriga Franca (40%)
Tinta Roriz (40%)
Touriga Nacional (20%)

Alcohol 14% vol
Total acidity 5.35 g/L
pH 3.5

Contains sulphites
Fined with egg albumin



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