



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2009

["...very intense... Balanced acidity and great persistence."]

THE WINE

Bons Ares white wine is produced at Quinta dos Bons Ares, situated in the Upper Douro, in the municipality of Vila Nova de Foz Côa. The granite soils and altitude make this *terroir* very special and give the grapes an acidity and aromatic potential unusual in this region. The other peculiarity of this wine is the blend between the new world and the old, between the traditional grape varieties, such as Viosinho and Rabigato, and the international Sauvignon Blanc. This wine from Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

The extreme heat experienced in the Upper Douro during the summer of 2009 did not coincide with the ripening of the white grapes at Quinta dos Bons Ares; consequently the harvest had to take place 10 days earlier than normal. During the ripening period the temperatures were mild and the nights cool, favouring the synthesis of aroma precursors in the grapes. Production was good in quantity and excellent in quality.

VINIFICATION

The grapes were picked and taken in small crates to the Quinta dos Bons Ares vinification centre for selection; a third underwent skin contact for 12 hours and the remainder were pressed directly. The clear must fermented at a low temperature in order to maintain maximum aromas. The Bons Ares white was bottled 8 months later, in the Spring of 2010.

TASTING NOTES

Bright yellow colour, with greenish reflections, always translucent and brilliant.

On the nose, the first impression is very intense, with outstanding notes of the Sauvignon Blanc varietals, boxwood and cassis, soon followed by the more delicate aromas of the Viosinho, peach, apricot and floral notes. On the palate, the structure is provided by the Rabigato, as well as the more mineral and citrus notes. Balanced acidity and great persistence.

GASTRONOMY

Due to its freshness, it can be drunk as an aperitif. Goes well with shellfish and raw fish. Perfect with grilled sardines and oily fish dishes, such as grilled salmon and marinated tuna.



GRAPE VARIETIES

Traditional Douro grapes (60%)
Sauvignon Blanc (40%)

CONSERVATION

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

TEMPERATURE CONSERVATION

11°C - 13°C | 51.8°F - 55.4°F

Contains sulphites
Alcohol 14% vol.
Total Acidity 4,9 g/l.
pH 3,4.

