



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## BONS ARES

White 2017

“It is fresh and balanced and with surprising aromatic purity.”

### THE WINE

Quinta dos Bons Ares is situated in the Upper Douro, in the municipality of Vila Nova de Foz Côa. It is distinguished by its granite soils and the altitude (600m) which give the grapes structure, acidity and aromatic potential that are unusual in this region. Another peculiarity is the fact that Bons Ares White is a blend between the new world and the old, between 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 2017 harvest will be remembered for the rapid maturation of the grapes. This was particularly true in the case of the white grapes at Quinta dos Bons Ares, which were picked 3 weeks earlier than usual. The dry winter and the high spring temperatures were the main causes of this phenomenon. The grapes were in the ideal conditions, healthwise, and yields were low. The profile of the 2017 harvest is mature, rich and aromatic.

### VINIFICATION

The first choice quality grapes were harvested and placed in small boxes and immediately cooled over a 12-hour skin maceration period at the vinification centre of Quinta dos Bons Ares. They then went through a second selection, on reception, before falling by gravity into the presses and submitted to soft pressing cycles. The clean must was slowly fermented at low temperatures to retain maximum aroma. 10% was fermented and aged for 8 months in French oak barrels. Bons Ares White 2017 was bottled in the spring of 2018.

### TASTING NOTES

Transparent and bright, pale in colour with golden reflexes. Intense, seductive aroma with a prevalence of citrus (lemon) and boxwood, followed by a floral touch lending it greater complexity. In the mouth it is fruity, with peach and apricot predominating, and again some notes of boxwood. It is fresh and balanced and with surprising aromatic purity.

### GASTRONOMY

Bons Ares White 2017 is excellent as an aperitif and goes well with seafood and fish, such as sea bass. Other suggestions include spaghetti with pesto and grilled chicken tacos with coriander and avocado.



### GRAPE VARIETIES

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

### CONSERVATION

Store the bottle horizontally in a cool, dry place, away from the light.

### TEMPERATURE CONSERVATION

11°C - 13°C | 51.8°F - 55.4°F

Alcohol 13.5% vol.  
Total Acidity 5.6 g/l.  
pH 3.28



DOURO DEMARCATED REGION