



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2012

“It is full-bodied and fresh at the same time.”

THE WINE

The Quinta dos Bons Ares estate is located in the Upper Douro, in the municipality of Vila Nova de Foz Côa. It is situated in a highly specific *terroir* which, thanks to its altitude (600 m) and granite soils, gives the grapes an acidity and aromatic potential that are unusual for this region. Another 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 harvest of 2012 was very small throughout Douro, the dryness and freshness of the climate in June resulted in grapes of small size and weight, but with great concentration. At the Quinta dos Bons Ares, 2012 was a year of excellent quality, balance and great aromatic expression.

VINIFICATION

The first choice quality grapes are harvested in small boxes, and immediately cooled during 12 hours of pelicular maceration at the Quinta dos Bons Ares' vinification centre. Later the grapes undergo a second selection at the reception centre, before falling by gravity into the press, where we use light pressing cycles. The clean juice ferments slowly at low temperatures to retain maximum flavour. 10% ferment and age for 8 months in French oak barrels.

The Bons Ares white 2012 was bottled in the Spring of 2013.

TASTING NOTES

Clean and bright, the colour of the Bons Ares White 2012 is light yellow with golden reflections. The first sensations are the citrus and boxwood notes. After stirring comes a fresh and intense aroma, and in the end come fresher aromas, with hints of roses and also of peach and pears. On the palate, it has energy, finesse and presence. It is full-bodied and fresh at the same time. The citrus aroma and the mineral touch are followed by a long and pleasant sensation.

GASTRONOMY

Excellent as an aperitif, it pairs very well with smoked fish starters: herring, salmon, trout... as well as with seafood and octopus salads. You can also try it with sea urchins. In main courses, it is the ideal accompaniment to fish in general, it intensifies the flavour of a good sea bass (roasted or cooked) and it pairs beautifully with fried codfish. It can also be successfully paired with curry dishes.



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 13.5% vol.
Total Acidity 6.6 g/l.
pH 3.05.



DOURO DEMARCATED REGION