



ESTABLISHED 1880
RAMOS PINTO
PORTO & DOURO

BONS ARES

Red 2008

[“...balance and complexity...”]

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 due to its altitude and granitic 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 Touriga Nacional and Touriga Franca, and the international Cabernet Sauvignon, granite presses and stainless steel machines, this wine from Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

2008 was unusually cool, especially in the Upper Douro. The mild summer temperatures allowed the grapes to slowly ripen, producing wine with good acidity and great aromatic freshness.

VINIFICATION

The grapes were manually harvested into small containers and immediately unloaded at the Quinta dos Bons Ares vinification centre. The fermentation was performed in 100% stainless steel tanks between 25 and 28 degree temperatures, followed by two weeks of maceration. The malolactic fermentation was carried out in vats (60%) and in oak barrels (40%). The wine aged 18 months in vats and French oak barrels.

TASTING NOTES

Clean, bright colour, burgundy, with red tones.

Very intense and seductive aroma, with plenty of fruit, dominated by well ripened strawberries and blackberries. The strong wood aromas give it complexity.

On the palate, the wine starts out smooth, followed by a concentration of fruit; it has structure and a lasting after taste. It is a wine that can be enjoyed young due its concentration of fruit, or old, for the balance and complexity that can be achieved.

GASTRONOMY

The Bons Ares 2008 wine is quite gastronomic, especially to be enjoyed scrambled eggs, "*boletus edulis*", cheese soufflé, "*ragout*", or sirloins roast. Ideal with sheep cheese that is not too mature, and desserts made containing strawberries.



GRAPE VARIETIES

Touriga Nacional (50%)
Cabernet Sauvignon (40%)
Touriga Francesa (10%)

CONSERVATION



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

TEMPERATURE CONSERVATION



16°C – 18°C | 60,8°F – 64,4°F

Contains sulphites.
Fined with egg albumin.
Alcohol 14,5% vol.
Total Acidity 5 g/l.
pH 3,6.



DOURO DEMARCATED REGION