



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA WHITE 2024

“Vibrant, with a crunchy texture in the mouth, well-integrated fruit and freshness.”

THE WINE

The Duas Quintas brand is synonymous with blend (Quinta de Ervamoira and Quinta dos Bons Ares): highland and lowland soils, maturity and freshness, schist and granite. The White Reserva is the perfect portrait of our terroir, pure, honest and surprising given its natural freshness and elegance. A wine with a unique personality. A wine to be enjoyed while young but with great ageing potential.

THE YEAR

A rainy winter, spring with some showers and quite a dry summer. The growing cycle started early in all stages, due to the large quantity of water in the soil and the mild spring temperatures. Temperatures were high during the months of July and August. At Quinta de Ervamoira, the white grapes were picked between early August and mid-September. At Quinta dos Bons Ares, the white grapes began to be picked in mid-August and the harvest ended in the third week of September.

VINIFICATION

At Quinta de Ervamoira and Quinta dos Bons Ares, we carefully selected grapes from the best vineyards for the Duas Quintas Reserva White 2023. The harvest date for each vineyard was determined through multiple tastings of the grapes directly in the field. The grapes were hand-picked and transported in small boxes to the winemaking center, sorted by variety and vineyard. Whole bunches underwent cold maceration for about 24 hours, after which the gently pressed must was transferred to vats. Fermentation took place in stainless steel vats (70%) and French and Austrian oak casks (30%) of varying capacities, followed by nine months of ageing on fine lees. The wine was bottled in June 2025,

TASTING NOTES

Pale yellow in colour, clean and bright. Very harmonious on the nose, with notes of bergamot, roses, pear at the optimum moment and very ripe lemon. Vibrant, with a crunchy texture in the mouth, well-integrated fruit and freshness. Delicious. Duas Quintas Reserva White 2024 is the perfect affirmation of our terroir in the Douro Superior, combining maturation and freshness in a precise and elegant fashion.

GASTRONOMY

Recommended with boiled or grilled crustaceans, grilled John Dory and oven-baked sea bass. Also good with semi-cured sheep's cheese.



GRAPE VARIETIES



Rabigato (89%)
Arinto (9%)
Gouveio (2%)

STORAGE



Store the bottle on its side in a cool dry place, away from the light

TEMPERATURE



10° - 12° C / 54° - 57° F

Contains sulphites
Refined with bentonite.
Alcohol 12.5% vol.
Total acidity 6.1 g/l
pH 3.23



REGIÃO DEMARCADA