



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## DUAS QUINTAS DOURO RED 2023

*“Duas Quintas Tinto 2023 stands out for its elegance and freshness.”*

### THE WINE

Duas Quintas Red is a wine from the Upper Douro, from Quinta de Ervamoira (altitude 150 metres) and Quinta dos Bons Ares (altitude 600 metres), made with the traditional varieties that express the potential of this special region.

### THE YEAR

The vine's growing cycle began early, due to a good amount of water in the soil provided by a rainy winter and high temperatures at the start of spring. Until the end of May, temperatures stabilised and there was no rainfall. Summer was unsettled, with rain in June and a hot and dry July and August. From the second half of September onwards, periods of heavy rain made the end of the harvest more difficult. At Quinta de Ervamoira, there were no ripening issues, as the grapes were harvested between mid-August and mid-September. At Quinta dos Bons Ares, the red grape harvest began in the second week of September and concluded in the third week of the same month.

### VINIFICATION

Plot by plot, the grapes are tasted in the vineyard until the time is right for harvesting. Once in the winery, the grapes are sorted by variety and plot, crushed and de-stemmed and sent to different fermentation containers - granite lagares, big oak vats, concrete and stainless steel vats. Our in-depth knowledge of our plots allows us to choose the most suitable vats and fermentation. The grapes are macerated for as long as is needed to obtain a wine with the desired body and structure. After malolactic fermentation, 20% of the wine is aged in French oak barrels, 30% in big oak vats and the remaining 50% is stored in stainless steel vats for about 12 months.

### TASTING NOTES

Dark red colour with garnet highlights. Expressive, with great complexity. Riper aromas of blackcurrant and cherry jam are combined with fresher, floral notes such as violets, while a subtle hint of lightly roasted coffee is ever-present. On the palate, it shows great liveliness, with red fruits taking centre stage, leading to a long, fresh, and spicy finish. Duas Quintas Tinto 2023 stands out for its elegance and freshness.

### GASTRONOMY

Excellent to drink while reading, chatting with family and friends, or as an aperitif. Given its elegance and freshness, this wine has great amplitude and gastronomic possibilities: pair with bean stew, vegetarian dishes, roast beef, poultry dishes or else grilled cod or baked fish.



### GRAPE VARIETIES

Touriga Nacional (45%)  
Touriga Francesa (40%)  
Tradicional Douro Varieties 15% (Tinta Roriz, Tinta da Barca, Tinta Barroca, Sousão, Tinto Cão, Tinta Amarela.)

### STORAGE

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

### TEMPERATURE

16° - 18° C / 60,8° - 64,4° F

Alcohol 13% vol  
Total Acidity 5,2 g/l  
pH 3,76  
Contains sulphites



REGIÃO DEMARCADA