



ESTABLISHED 1880
RAMOS PINTO
PORTO & DOURO

BONS ARES White 2015

“...very balanced and smooth... A long and very interesting finish.”

THE WINE

Quinta dos Bons Ares is located in the Douro Superior in the municipality of Vila Nova de Foz Côa. The granite soils and altitude (600m) make this *terroir* very special and give the grapes structure, acidity and aromatic potential unusual in this region. The other peculiarity of this Bons Ares White 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

2015 was a very dry year in the Douro Superior so that the vineyards required more water than the previous year. There were peaks of heat in the Douro Superior in the spring and late June, which speeded the growing cycle and affected the production of some of the varieties. The harvest started on 25 August with Sauvignon Blanc. The moderate temperatures with quite cool evenings slowed the maturation process, particularly in the case of Rabigato. The last plot of Rabigato at Quinta dos Bons Ares was harvested in the second week of September. The vineyard arrangement and the work on the soil were essential in obtaining the excellent standard of quality of 2015.

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 where we use soft pressing cycles. The clean must was slowly fermented at low temperatures to retain maximum flavour. 10% was fermented and aged for 8 months in French oak barrels. Bons Ares White 2015 was bottled in the spring of 2016.

TASTING NOTES

Bons Ares White 2015 is visually clean and bright, with its characteristic pale greenish colour.

On the nose it is perfumed, intense and embracing with fresh varietal aromas but considerably mature notes, typical of 2015, such as peach and apricot.

In the mouth it is very balanced and smooth, initially being revealed as citric and mineral. A long and very interesting finish.

GASTRONOMY

Excellent as an aperitif. Bons Ares White 2015 pairs well with seafood dishes. Try it, for instance, with “açorda de marisco” and “Bulhão Pato” clams.

Serve with sushi and sashimi. It is equally fine with pigs’ trotters and coriander.



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

Contains sulphites..
Alcohol 14% vol.
Total Acidity 5.6 g/l.



DOURO DEMARCATED REGION