



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## BONS ARES

White 2014

[ “...strong mineral 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 an acidity and aromatic potential that are 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

In terms of climatic characteristics in the Douro Superior 2014 was marked by a dry winter, a warm spring, which speeded up the vine's vegetative development, and a relatively cool summer with some heat spikes. Grape maturity was regular and more advanced than in 2013, so the harvest occurred 10 days earlier than usual. The September rains came after the white grapes had been harvested. 2014 has produced expressive, vibrant wines with good acidity.

### 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 aromas. 10% was fermented and aged for 8 months in French oak barrels. Bons Ares White 2014 was bottled in the spring of 2015.

### TASTING NOTES

Visually clean and brilliant, Bons Ares White 2014 is pale yellow in colour with greenish reflexes. Aromatically intense and expressive, it shows great complexity from the first notes of fresh lemon balm to wild berries, including aromas of peach and passion fruit. On the palate, it is round and smooth, and has a strong mineral finish.

### GASTRONOMY

Bons Ares White 2014 is ideal as an aperitif, as an accompaniment to both raw shellfish (oysters and sea urchins) and cooked shellfish (clams, barnacles and shrimp). Given its acidity and mineralness we recommend serving it with vegetable tempura and squid fried in the Algarve style. It is also good with salmon or tuna, *bacalhau com natas* (cod with cream) or *bacalhau espiritual* (spiritual cod, made with white sauce, onions and carrots).



### 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 13.5% vol.  
Total Acidity 6 g/l.  
pH 3.30.



DOURO DEMARCATED REGION