



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS DOURO WHITE 2024

“Harmony, Vivacity and Character.”

THE WINE

Duas Quintas White is a wine from the Upper Douro, from Quinta de Ervamoira (150 metres altitude) and Quinta dos Bons Ares (600 metres altitude), made with traditional grape varieties of the region. It is a genuine, refined and elegant white wine that expresses the potential of this sub-region.

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

The date of the harvest of each vineyard is decided after tasting the grapes in the field several times in succession. Once the decision is made, the grapes are harvested by hand and transported to the winemaking centre in small boxes, separated by variety and vineyard. Whole bunches undergo cold maceration for approximately 24 hours. The fresh grapes are gently pressed and the must transfer to the underground vats, where decanting takes place. About 90% of the wine ferments in stainless steel vats and the remaining 10% in French oak casks of varying capacities. At all times the wines are processed with the lees. Duas Quintas White 2024 was bottled starting in early March 2025.

TASTING NOTES

Clear and bright, pale yellow in colour with greenish reflexes. The aroma is expressively aromatic, with smooth aromas of sweet flowers mixed with more mature yet subtle notes of pineapple and peach. Deeper levels reveal spices and a touch of smokiness. In the mouth it is elegant, beginning with some volume and fruit that converge to a long and fruity finish. The citric notes prolong the fresh sensation into the next sip. Duas Quintas White 2024 exemplifies the best that our terroir has to offer: harmony, vivacity and character.

GASTRONOMY

May be drunk on its own or as an aperitif. Duas Quintas White 2024 pairs well with any grilled fish or seafood dishes. Suggestions include baked salmon with lemon and herb sauce, and monkfish rice.



GRAPE VARIETIES

Rabigato: (60%)
Viosinho: (17%)
Arinto: (13%)
Codega: (10%)

STORAGE

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

TEMPERATURE

10° - 12° C / 54° - 57° F

Contains sulphites
Alcohol 13% vol.
Total Acidity: 5,7 g/l
pH: 3,26



DEMARCATED REGION