



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

QUINTA DE ERVAMOIRA 2021

“Fruit, freshness and structure combine in perfect harmony, reflecting the personality of Quinta de Ervamoira.”

THE WINE

It was on this Quinta that modern Douro viticulture was born. For the first time, in the 1970s, five large plots were planted separately with studied and selected grape varieties, planted vertically up the hill. At Quinta de Ervamoira, viticulture is practiced with respect for biodiversity and without the use of any residual herbicides. For the assembly of D.O.C. Douro Quinta de Ervamoira, the Ramos Pinto team selected small plots of chosen parcels, which were carefully harvested and vinified. This wine is only bottled in years where the desired quality and personality leave no room for doubt. The Quinta de Ervamoira is the interpretation of a unique terroir.

THE YEAR

The 2021 wine year was marked by a notably fresh summer. Thanks to the good water reserves in the soil and the high temperatures at the start of spring, the vegetative cycle began quickly. It advanced with no setbacks, given that the water stress was never too excessive and temperatures remained mild until the harvest. These conditions provided a long and safe maturation of the grapes, resulting in musts of optimum acidity, soft tannins and fine aromas. This rare combination of weather characteristics in 2021 at Quinta de Ervamoira has introduced us to a fresher and more elegant version of this wine.

VINIFICATION

Vinification begins with on-going visits and tastings of the grapes in the selected plots until a decision is made about the best harvesting period, and the separation of the different plots to be vinified. On the day of the harvest the best, most professional team picks the grapes by hand. Fermentation is carried out in full and very gently in the traditional granite lagares. The wine aged in wood for about 18 months: 55% in small oak vats, 20% in new casks and 25% in one-wine casks. After bottling, it aged for a further year in the bottle.

TASTING NOTES

Bright red in colour. A very fresh aroma, very elegant and complex. Red berries, orange blossom, pepper and roasting are some of the descriptors that are easily identified. In the mouth, the proportions of fruit, freshness and structure combine in perfect harmony, reflecting the personality of Quinta de Ervamoira.

GASTRONOMY

We recommend tasting Quinta de Ervamoira 2021 with grilled red meat. It is excellent with roast kid, wild boar braised with chestnuts, or roast cod.



GRAPE VARIETIES



Touriga Nacional (83%)
Touriga Franca (17%)

STORAGE



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

TEMPERATURE



16°C – 18°C | 60,8°F – 64,4°F

Alcohol 14% vol.
Total Acidity 6,1 g/L
pH 3,58



REGIÃO DEMARCADA