

BONS ARES

Red 2014

“...distinguished, full and delicious, with structure and spirit.”

THE WINE

The Bons Ares vineyard is located on one of the rare granite outcrops of the Douro region, where the sandy loam soils and the high altitude (600m) give freshness to the grapes and an aromatic potential that is unique in this region. A classic signed Casa Ramos Pinto.

THE YEAR

2014 was marked by a dry winter, a hot spring and a particularly fresh summer. The red grapes underwent regular but slow maturation, so that the grapes harvested presented great balance and expression in the fruit.

WINEMAKING

The grapes were harvested manually in small boxes and immediately received in the winery of Quinta dos Bons Ares. Fermentation was done 100% in stainless steel vats, followed by a long period of maceration. After malolactic fermentation, 50% of the wine rested for 14 months in French oak casks and barrels with 2 and 3 years. The blend was developed before the bottling process, in the early spring of 2016.

TASTING NOTES

Strong dark colour of black cherry, clean and bright.
Very expressive aroma of violets and red berries, leading in the end to notes of cocoa and humus.
In the mouth it has presence, being distinguished, full and delicious, with structure and spirit.
2014 is a great example of Bons Ares Red.

GASTRONOMY

Try Bons Ares Red 2014 as an aperitif served with charcuterie, meat croquettes, *alheira* in flaky pastry or pasties from Chaves. The style of the wine makes it the ideal accompaniment to strongly flavoured dishes, game (stewed boar), roast kid or grilled red meat.
Try it at the end of the meal with a soft ewe's milk cheese.



GRAPE VARIETIES

 Traditional Douro grapes (60%)
Cabernet Sauvignon (40%)

CONSERVATION



Store the bottle horizontally in a cool, dry and dark place.

TEMPERATURE CONSERVATION



16°C - 18°C | 60,8°F - 64,4°F

Contains sulphites.
Alcohol 14% vol.
Total Acidity 5,4 g/l.
pH 3,6.



DOURO DEMARCATED REGION