



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

Red 2004

[“This is a serious, masculine wine with an international character.”]

THE WINE

The Quinta dos Bons Ares is located in the municipality of Vila Nova de Foz Côa, Upper Douro, in a very specific terroir due to its granite soil and altitude. These give the grapes an acidity and aromatic potential that are unusual for this region. Another peculiarity of this wine is the blend between the new world and the old, between the traditional grape varieties, such as Touriga Nacional and Touriga Franca, and the international Cabernet Sauvignon. This wine from Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

The 2004 harvest was preceded by an unusual wine-growing year. October and November 2003 were extremely damp months, followed by an uncommonly dry start to 2004. In August, the vines were in excellent condition, though high water stress was noted. What would be unlikely indeed happened: a good rainfall in August. This rain was also accompanied by relatively low temperatures for the Douro region, which resulted in much slower ripening. September began with unstable weather, which could have easily damaged the grapes, followed by a long, sunny spell with daily temperatures of around 30°C. The harvest took place without a single drop of rain.

VINIFICATION

In October, the red grapes were hand-picked at the Quinta dos Bons Ares. At the vinification centre located next to the vineyards, the grapes were received and transported to the fermentation vats on conveyer belts to keep the fruit as intact as possible. Alcoholic fermentation, maceration and malolactic fermentation took place in stainless steel vats at controlled temperatures. The wine was then aged for six months in French oak barrels. Two winters at the Quinta promoted natural tartaric stabilisation. The wine was fined in the spring and bottled in June 2006.

TASTING NOTES

Dark, dense red colour. An intense nose of fruits of the forest, strawberries and violets. On the palate, a structured and very full-bodied wine is counteracted by the acidity that gives it freshness and balance. Ripe fruit with spicy notes persist in a long finish. This is a serious, masculine wine with an international character.

GASTRONOMY

Goes well with roast or grilled meats, heavy dishes and cured cheeses.



GRAPE VARIETIES

Touriga Nacional (60%)
Cabernet Sauvignon (35%)
Touriga Francesa (5%)

CONSERVATION

Store the bottle on its side, in a cool, dry and dark place.

TEMPERATURE CONSERVATION

18°C – 20°C | 64,4°F – 68°F

Contains sulphites..
Fined with egg albumin.
Alcohol 14% vol.
Total Acidity 5,5 g/l.
pH 3,6.



DOURO DEMARCATED REGION