



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

Red 2007

[“...the wine is smooth at first, followed by concentrated flavour.”]

THE WINE

The Quinta dos Bons Ares estate is located in the Upper Douro, in the municipality of Vila Nova de Foz Côa. It is situated in a highly specific terroir which, thanks to its altitude and granite soil, gives 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

In 2007, a low-production year, the red grape harvest at Quinta dos Bons Ares began in the third week of September. It was a cool year in which September temperatures allowed the grapes to achieve a good degree of ripeness in order to produce highly expressive wines.

VINIFICATION

The grapes were hand-harvested into small containers and immediately unloaded at the Quinta dos Bons Ares vinification centre. The entire fermentation process took place in stainless steel vats at 25°C to 28°C, followed by two weeks of maceration. Malolactic fermentation took place in vats (60%) and oak barrels (40%). The wine aged for 18 months in barrels and French oak casks.

TASTING NOTES

Dark, dense colour.

The bouquet boasts very intense violet aromas with touches of pepper and ripe fruit, blackberries and strawberries.

Concentrated wood aromas have given it complexity.

On the palate, the wine is smooth at first, followed by concentrated flavour.

GASTRONOMY

Because of its exuberant character, this wine can be drunk as an aperitif and with savoury delicacies.

It pairs perfectly with smoked sausage, grilled meat, Brazilian-style rump steak and other tasty meats.



GRAPE VARIETIES

Touriga Nacional (50%)
Cabernet Sauvignon (40%)
Touriga Francesa (10%)

CONSERVATION

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

TEMPERATURE CONSERVATION

16°C - 18°C | 60,8°F - 64,4°F

Contains sulphites.
Fined with egg albumin.
Alcohol 14,5% vol.
Total Acidity 5,5 g/l.
pH 3,61.



DOURO DEMARCATED REGION