

BONS ARES

Red 2016

[“...a wine with very complex aromas ...”]

O VINHO

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 since 1992.

O ANO

2016 in the Upper Douro was influenced by a cold, rainy spring and a hot, dry summer. Despite the late start to the vegetative cycle, the excellent end of cycle conditions provided good grape maturation. The granitic soil and the altitude of Quinta dos Bons Ares provided freshness in a very mature year.

VINIFICAÇÃO

Plot by plot and variety by variety, the grapes were tasted on site until the ideal time for harvesting. Once in the winery, the grapes were destemmed, crushed and put in concrete vats for fermentation. Following alcoholic fermentation, the skin remained in contact with the wine over a long period, until attaining the desired sensation of volume and tannin polymerisation. After malolactic fermentation, 60% of the wine aged for 28 months in French oak casks and barrels with 2 and 3 years, and 40% in concrete vats. Once bottled in early 2019, the wine aged for about one year.

This long ageing period, both in the winery and in the bottle, resulted in an enormously vivacious ‘adult’ wine with its characteristic aromatic bouquet and structure.

NOTAS DE PROVA

Garnet in colour, clean and bright. The first impact in the nose is warm and mature as the wine rapidly opens and presents a different reality in the glass. Violets, blackcurrants and a few subtle evolutionary aromas. Very smooth in the mouth, with silky tannins and harmonised wood. The elegant blending of the aromas of a warm year with the fresher aromas of the granitic soil at high altitude of Quinta dos Bons Ares is striking. A long, full finish in the mouth.

With great ageing potential, this wine has very complex aromas, polished and refined by its ageing in the winery and in the bottle. This is indeed a different Douro, because of the soil and the altitude but also the grape varieties used to make it.

GASTRONOMIA

Bons Ares red is ideal harmonised with strong meat dishes such as grilled veal chop, roast veal, roast kid, *rojões* (fried pork) and *cozido à portuguesa* (Portuguese stew).



CASTAS

Traditional Douro varieties (65%)
Cabernet Sauvignon (35%)

CONSERVAÇÃO

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

TEMPERATURA

16°C – 18°C | 60,8°F – 64,4°F

Contains sulphites.
Alcohol 14% vol.
Total Acidity 5,1 g/l.
pH 3,76



DOURO DEMARCATED REGION