



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2006

“Intense aroma of tropical fruits followed by mineral and ripe fruit notes.”

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. This wine from Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

In the Douro region, 2006 was a hot and variable year with increased ripening.

VINIFICATION

The grapes were hand-picked, selected and macerated for 12 hours. The clean must fermented in steel vats at low temperature. The wine was bottled six months after fermentation.

TASTING NOTES

Clean and brilliant colour with golden reflections.
Intense aroma of tropical fruits followed by mineral and ripe fruit notes.
On the palate, round, smooth, full start with ripe, fresh fruit. Mineral and citric aromas emerge.
Smooth and persistent after taste.

GASTRONOMY

Ideal as an aperitif, with cold starters, salads, shellfish and fish dishes.



GRAPE VARIETIES

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

CONSERVATION



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

TEMPERATURE CONSERVATION



11°C - 13°C | 51,8°F - 55,4°F

Contains sulphites.
Alcohol 13,1% vol.
Total Acidity 5,10 g/l.
pH 3,29.



DOURO DEMARCATED REGION