



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

Red 2006

["...notes of ripe strawberry, violet, chocolate and a touch of black pepper."]

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

In 2006, the red wine harvest at the Quinta dos Bons Ares began in the second week of September. It was a dry year characterised by low production, poor yield and an increased level of ripening.

VINIFICATION

The grapes were hand-picked in small containers and immediately unloaded at the modern reception unit of the Quinta dos Bons Ares vinification centre. Fermentation took place in stainless steel vats at temperatures of between 25° and 28°C, followed by a two-week maceration period. Malolactic fermentation occurred in vats (60%) and hogshead casks (40%). The wine was aged for six months in French oak casks and barrels. After two winters at the Quinta, the wine was fined and bottled in spring 2007.

TASTING NOTES

With an intense red colour, the Bons Ares Tinto 2006 is impressive for its fresh, complex aroma and notes of ripe strawberry, violet, chocolate and a touch of black pepper.

Voluminous on the palate, it enters with a velvety structure followed by a freshness and a long finish. Notes of spices and red fruits reappear, surrounded by the volume that it acquires by being aged in wood.

GASTRONOMY

Given its expressiveness, this wine can be drunk as an aperitif and with a variety of snacks. It is ideal as an accompaniment to cured sausages, grilled meats, *picanha* beef and other delicious meats.



GRAPE VARIETIES

Touriga Nacional (55%)
Cabernet Sauvignon (35%)
Touriga Francesa (10%)

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 14,5% vol.
Total Acidity 5,5 g/l.
pH 3,61.



DOURO DEMARCATED REGION