



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2004

“...intense and mineral... floral and exotic 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

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

The grapes are hand-picked and after selection are macerated in casks at low temperature for 24 hours. After static decanting, 60% of the must ferments in small steel vats at controlled temperatures and 40% in new oak. Eight months after fermentation, the wine is bottled.

TASTING NOTES

Clear and brilliant colour, golden with green tones.

At first, the aroma is intense and mineral. This is followed by floral and exotic fruit notes.

On the palate, rounded attack, soft, full, with ripe fresh fruit. Tropical and citric aromas arise.

Smooth and persistent finish.

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 14% vol.

Total Acidity 5,6 g/l.



DOURO DEMARCATED REGION