



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

Red 2023

[*“Very complex aroma. Soft, fine tannins, with a long, fresh finish.”*]

THE WINE

Duas Quintas Reserva Red expresses the strength and complexity of the Douro Superior and the excellence and elegance of Ramos Pinto wines. The balance of the blend is achieved using wines from two estates, Ervamoira and Bons Ares, located at a low (200 m) and a high (600 m) altitude, with schist and granite soils, respectively.

THE YEAR

The vine's growing cycle began early, as a result of the ample supply of water in the soil, due to a rainy winter and high temperatures in early spring. Temperatures stabilised until the end of May and no rain fell. The summer was marked by contrasts, with heavy rains in June, hot and dry weather in July and August. Starting in the second fortnight in September there were intense periods of rainfall, which complicated the end of the harvest. At Quinta de Ervamoira, there were no problems of maturation, and the grapes were picked between mid-August and mid-September. At Quinta dos Bons Ares, the red grape harvest took place between the second and third weeks of September.

VINIFICATION

The grapes from selected plots at our Quinta de Ervamoira and Quinta dos Bons Ares were harvested and selected manually in small boxes. Ervamoira grapes were vinified in granite lagares and Bons Ares grapes in concrete and in wooden vats. After being pressed, the wine underwent malolactic fermentation in 6.000 to 10.000 litre oak vats. For 16 months it aged in oak vats (70%), new French oak casks (20%) and one-year old casks (10%). The wine was bottled in June 2025.

TASTING NOTES

Dark red in colour with vivid reflexes, bright and clear. Very complex aroma, berries, violets and wet earth are a few of the descriptors. The wood is well integrated. Mature in the mouth, with fruit such as plum and cherry. Very soft, fine tannins, with a long, fresh finish.

GASTRONOMY

We recommend trying Duas Quintas Reserva Red 2023 with grilled red meat, such as the well-aged *chuletón* [thick cut bone-in] rib steak or *posta mirandesa*. It is excellent with other strong dishes such as oven-baked cod, pork cheeks braised in red wine, stuffed turkey or moussaka. Queijo da Serra da Estrela.



GRAPE VARIETIES

Touriga Nacional (70%)
Touriga Francesa (20%)
Tinta da Barca (10%)

CONSERVATION

Store the bottle on its side in a cool, dry place away from the light.

TEMPERATURE CONSERVATION

16°C – 18°C | 60,8°F – 64,4°F

AWARDS

90/100 – Wine Spectator 2020

Contains sulfites.
Alcohol 15,5% vol.
Total Acidity 6,0 g/l.
pH 3,43.



DOURO DEMARCATED REGION