



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2019

[“Honesty and complexity.
Most elegant.”]

THE WINE

Quinta dos Bons Ares is situated in the Upper Douro, in the municipality of Vila Nova de Foz Côa. It is a very specific site because of its granite soils and the altitude (600m) which give the grapes structure, acidity and an aromatic potential that are unusual in this region. This wine from Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

The 2019 wine year was very dry, particularly at Quinta dos Bons Ares, with much lower rainfall than usual. Very high temperatures were recorded in the first months of 2019 which speeded up the vines' growing cycle. Everything pointed to an early harvest but the mild temperatures in August and September extended the cycle. Rain in early August restored the soil's water levels, leading to a perfect finish for the grapes' maturation. The white grape harvest began in early September and continued until the end of the month.

VINIFICATION

The date of the harvest is decided after tasting the grape in the vineyard to see when the time is right. The grapes are then picked by hand and taken to the vinification centre, separated by variety and plot. The grape bunches undergo cold maceration for about 24 hours. The grapes are softly pressed and the must transferred to underground vats where decanting takes place. Must turbidity is adjusted and fermentation begins. About 90% of the wine is fermented and aged in stainless steel vats and the remaining 10% in French and Austrian oak barrels of varying sizes for a period of 8 months. This wine was bottled at the end of May 2020.

TASTING NOTES

Bright in colour with golden reflexes. A good balance between the fresh notes of granite and boxwood and the sweet aroma of white flowers. Very elegant. This is followed by the soft, mature aromas of tropical fruits. In the mouth it is full and round, again with notes of tropical fruits and citrus fruits. An intense, long and fresh finish. Bons Ares White 2019 is a wine with unique characteristics: the freshness and intensity given by the altitude and the Quinta's granite soil. It is a blend of unusual varieties: the intensity and aromatic expression of Sauvignon Blanc with some Viosinho and Rabigato, traditional Douro grape varieties that give the wine honesty and complexity.

GASTRONOMY

Bons Ares White 2018 is excellent as an aperitif and goes well with seafood. This particular year is particularly good with shellfish, razor clams, or steamed lobster with mayonnaise. For vegetarians we suggest tabbouleh or spinach lasagne. Ideal with semi-cured goat's cheese served with apricot jam.



GRAPE VARIETIES

Sauvignon Blanc (40%)
Rabigato (30%)
Viosinho (30%)

STORAGE

Store the bottle horizontally in a cool, dry place, away from the light.

TEMPERATURE CONSERVATION

12°C - 14°C | 52°F - 55°F

Contains sulphites
Alcohol 14% vol.
Total acidity 6,7 g/l.
pH 3,05



DOURO DEMARCATED REGION