



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## BONS ARES

Red 2013

[ "...nerve and energy." ]

### THE WINE

Quinta dos Bons Ares is located in the Upper Douro region, in Vila Nova de Foz Côa municipality. This Quinta has a very special *terroir*, where the granitic soil and its altitude give the grapes an acidity and aromatic potential, unusual in this region. In addition to these characteristics, the other particularity of this wine is its blend: of New and Old World, of traditional grape varieties (Touriga Nacional and Touriga Franca) and international ones, such as Cabernet Sauvignon, of maceration in granite *lagares* and the stainless steel machines.

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

### THE YEAR

The 2013 harvest was marked by a rainy winter and a hot summer which in principle indicates a year with good characteristics. Low Spring temperatures were reflected in the small size of the berry, with direct repercussions on the concentration of the wines, which is one of the main characteristics of the red wines in this harvest. Cabernet Sauvignon was harvested in mid-September, with strong maturation. Touriga Nacional and Touriga Francesa were left to late September. The harvest at Quinta dos Bons Ares ended at the start of October.

### VINIFICATION

The grapes were harvested manually in small boxes and immediately received in the winery of Quinta dos Bons Ares. Fermentation was done 100% in stainless steel vats at temperatures between 25 and 28 degrees, followed by a long period of maceration. After malolactic fermentation, 50% of the wine rested for 14 months in French oak casks and barrels of 2 and 3 years. The blend was developed before the bottling process, in the early spring of 2015.

### TASTING NOTES

Strong dark ruby colour, clean and bright. Intense aroma of red berries, strawberry jam, dark chocolate and spices. In the mouth it is consistent, solid, with a smooth entrance, flooding the taste buds with notes of blackberries, cistus and a touch of pepper. The attraction of Bons Ares red 2013 is its nerve and energy. Note its great ageing potential.

### GASTRONOMY

Try Bons Ares red 2013 as an aperitif served with charcuterie, meat croquettes, *alheira* in flaky pastry or pasties from Chaves. The style of the wine makes it the ideal accompaniment to strongly flavoured dishes, game (stewed boar), roast kid or grilled red meat.

Try it at the end of the meal with a soft ewe's milk cheese.



### GRAPE VARIETIES

Traditional Douro varieties (60%)  
Cabernet Sauvignon (40%)

### CONSERVATION

Store the bottle horizontally in a cool, dry and dark place.

### TEMPERATURE CONSERVATION

16°C - 18°C | 60,8°F - 64,4°F

Contains sulphites.  
Alcohol 14,5% vol.  
Total Acidity 5,6 g/l.  
pH 3,60.

