



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2018

[“Elegant.
Expressive, fully-rounded wine.”]

THE WINE

Quinta dos Bons Ares is situated in the Upper Douro, in the municipality of Vila Nova de Foz Côa. It is distinguished by its granite soils and the altitude (600m) which give the grapes structure, acidity and aromatic potential that are unusual in this region. Another peculiarity is the fact that Bons Ares White is a blend between the new world and the old, between traditional grape varieties, such as Viosinho and Rabigato, and the international Sauvignon Blanc. This wine from Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

The cold winter of 2018 returned the vines' growing cycle to normal. The intense rains in spring and early summer and the continued cool temperatures not only delayed the harvest but hampered the work on the vines, presenting a major challenge for our viticultural team and the Douro region. August and September, the two key months for grape maturation, were extremely dry and hot, and the grapes reached their desired condition for harvesting. The harvest of the white grapes at Quinta dos Bons Ares began on 4 September, presenting excellent maturation and good acidity.

The profile of Bons Ares White 2018 is definitely elegant.

VINIFICATION

The first choice quality grapes were harvested and placed in small boxes and immediately cooled over a 12-hour skin maceration period at the vinification centre of Quinta dos Bons Ares. They then went through a second selection, on reception, before falling by gravity into the presses and submitted to soft pressing cycles. The clean must was slowly fermented at low temperatures to retain maximum aroma. 10% was fermented and aged for 7 months in French oak barrels. Bons Ares White 2018 was bottled in the spring of 2019.

TASTING NOTES

A bright aspect, citrus in colour. Bons Ares White 2018 has a fresh aroma with grapefruit and boxwood, typical of Sauvignon Blanc; tropical notes and the floral complexity that are characteristic of Viosinho, which was very expressive in 2018. In the mouth it has a smooth, dense texture, with a predominance of the clean, sharp acidity that characterises this granitic wine. Bons Ares White 2018 is an expressive, fully-rounded wine.

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

Traditional Douro varieties.(60%)
Sauvignon Blanc (40%)

CONSERVATION

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

TEMPERATURE CONSERVATION

11° - 13° C | 54° - 57° F

Contains sulphites.
Alcohol 14% vol.
Total acidity 5,7 g/l.
pH 3,22.



DOURO DEMARCATED REGION