



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

Red 2005

["...long finish in which notes of pepper, rock-rose and ripe fruit reappear."]

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, such as Touriga Nacional and Touriga Franca, and the international Cabernet Sauvignon. This wine from Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

Despite extremely dry conditions, 2005 produced excellent wines. In late August, the vines showed signs of high stress. The previous winter had been very dry. There was great concern over that year's harvest when August came to a close without any signs of rain. But the weather changed in early September with a constant rainfall during some of the harvest days. The rain gave way to a clear sky, offering ideal conditions, cool nights and a heavy dew for the remainder of the harvest.

VINIFICATION

The 2005 harvest was characterised by a dry winter and a hot summer. The grapes reached maturity two weeks earlier than usual and were picked in September. They were received at the vinification centre, located next to the vineyards, where they were hand-picked in 150 kg cases. The vinification process was traditional, the grapes were carefully received and fermentation took place in stainless steel vats at temperatures of between 25°C and 28°C. A long maceration period was followed by malolactic fermentation in vats. The wine was then aged for six months in 225-litre French oak barrels. Two winters at the Quinta promoted natural tartaric stabilisation. The wine was fined with egg albumin in May 2007 and bottled in June of the same year.

TASTING NOTES

Clear and intense ruby colour.

Aromas of chocolate, pepper and black plum.

This wine has a structured palate with a great capacity for ageing, but with a volume that allows it to be consumed even when young. It has a long finish in which notes of pepper, rock-rose and ripe fruit reappear. A sign of good maturation, balance and body.

GASTRONOMY

Goes very well with wild game, roast and stewed meat dishes. This is an excellent accompaniment to strong cheeses at the end of a meal.



GRAPE VARIETIES

Touriga Nacional (45%)
Cabernet Sauvignon (35%)
Touriga Francesa (10%)

CONSERVATION

Store the bottle on its side, in a cool, dry and dark place

TEMPERATURE CONSERVATION

18°C - 20°C | 64,4°F - 68°F

Contains sulphites.
Fined with egg albumin.
Alcohol 14,5% vol.
Total Acidity 5,2 g/l.
pH 3,58.

