



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2011

“On the palate, the acidity shines through in this full bodied white and then the finish is particularly complex.”

THE WINE

The Quinta dos Bons Ares estate is located in the Upper Douro, in the municipality of Vila Nova de Foz Côa. It is situated in a highly specific *terroir*, which due to its altitude (600m) and granitic soils, gives the grapes an acidity and aromatic potential that is unusual for this region. The other peculiarity of this wine is the blend between new world and the old, between the traditional varieties, such as Viosinho and Rabigato, and the international Sauvignon Blanc. This wine from the Casa Ramos Pinto is a good example of innovative tradition. A modern classic.

THE YEAR

2011 was a heat wave at the end of June which resulted in a slight reduction of our production. This was followed by a cooler than usual July, a warm August and a very warm beginning of September. This meant the white grapes at Quinta dos Bons Ares were harvested earlier than usual, during the first week of September, so that they retained their acidity and avoided becoming overripe. This gave our wines the freshness and the intense aromas which are typical of the Bons Ares White.

VINIFICATION

The first choice quality grapes were harvested in small boxes, and immediately cooled during 12 hours of pelicular maceration at the Quinta dos Bons Ares' vinification centre. Later the grapes underwent a second selection at the reception centre before falling by gravity into the press, where we used light pressing cycles. The clean juice was fermented slowly at low temperatures to retain maximum flavour, 10% was fermented and aged in French oak casks for 8 months. The Bons Ares white was bottled after eight months in the Spring of 2012.

TASTING NOTES

Clean, transparent and yellow colour with tinges of green. A sweet and intense aroma of pears, peaches and papaya with refreshing touches of lime peel and hints of cut hay. On the palate, the acidity shines through in this full bodied white and then the finish is particularly complex.

GASTRONOMY

Excellent as an aperitif, it can also be served with soups and creams. It's always good with seafood dishes, oysters, clams, steamed mussels, smoked and marinated fish. We also recommend you try it with shrimp soufflé or with fish dishes such as hake with mayonnaise or bass in salt. Serve between 11° and 13°C. Store the bottle on its side in a cool, dry and dark place.



GRAPE VARIETIES

Traditional Douro grapes (60%)
Sauvignon Blanc (40%)

CONSERVATION

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

TEMPERATURE CONSERVATION

11°C - 13°C | 51.8°F - 55.4°F

Contains sulphites..
Alcohol 13.5% vol.
Total Acidity 6.4 g/l.
pH 3.1.



DOURO DEMARCATED REGION