



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2013

[“A tasty and balanced wine.”]

THE WINE

Bons Ares white wine is produced at Quinta dos Bons Ares, situated in the Upper Douro, in the municipality of Vila Nova de Foz Côa. The granite soils and altitude make this *terroir* very special and give the grapes an acidity and aromatic potential unusual in this region. The other peculiarity of this wine is the blend between the new world and the old, between the 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

In 2013 the production at Quinta dos Bons Ares was excellent. The rainy winter and the excellent weather conditions that occurred during the spring and the summer allowed a relatively abundant harvest of excellent quality. Grapes were all picked before the rains of the equinox began.

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 where we use soft pressing cycles. The clean must was slowly fermented at low temperatures to retain maximum flavour. 10% was fermented and aged for 8 months in French oak barrels. Bons Ares White 2013 was bottled in the Spring of 2014.

TASTING NOTES

Bons Ares White 2013 has a clean and bright yellow colour with greenish reflexes.

Aromatically intense, with aromas of ripe peach, hay and white flowers, followed by citrus notes of lime and grapefruit. On the palate, it is soft and structured with excellent acidity, predominantly the same aromatic notes as found in the nose. A very mineral finish. A tasty and balanced wine.

GASTRONOMY

Enjoy Bons Ares White 2013 as an aperitif or with meals, as an accompaniment to both raw (oysters and sea urchins) and cooked shellfish (clams, barnacles and shrimp).

Excellent with sushi and sashimi. We also recommend you try it with cold dishes, such as octopus, cod or whelk salad. It is equally good with baked whiting, served cold with mayonnaise.

Serving temperature between 11°C and 13°C.

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



GRAPE VARIETIES

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

CONSERVATION

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

TEMPERATURE CONSERVATION

11°C - 13°C | 51.8°F - 55.4°F

Contains sulphites..

Alcohol 13% vol.

Total Acidity 6.1 g/l.



DOURO DEMARCATED REGION