



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2010

“...quite expressive... long-lasting freshness and elegance.”

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

The summer of 2010 was preceded by heavy rainfall both in winter and spring, which allowed for the accumulation of good groundwater reserves, therefore, a good indicator of quality. The hot summer of 2010 was easier on the Quinta dos Bons Ares because of its location. In early September we started harvesting the grapes with a good aromatic expression and good acidity. The characteristics for 2010 at the Bons Ares estate gave rise to white wines, which were fine and elegant.

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. The Bons Ares white was bottled after eight months in the spring of 2011.

TASTING NOTES

Clean colour, transparent and golden. The first sensations are the intense smell of the flowers and tropical fruits (papaya, pineapple, mango). After stirring come the fresher and more penetrating, straw like and citrus notes.

On the palate, it is quite expressive, entering thick, filling our taste buds, but always with an acidity which gives it a long-lasting freshness and elegance.

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 (ceviche). You can also try it with *foie gras*.



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

17°C - 18°C | 62,6 °F - 64,4 °F

Contains sulphites..

Alcohol 13,5% vol.

Total Acidity 4,80 g/l.

pH 3,35.



DOURO DEMARCATED REGION