



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

BONS ARES

White 2016

“Fine, elegant texture, with a very long finish.”

THE WINE

The Bons Ares vineyard is located on one of the rare granite outcrops of the Douro region, where the sandy loam soils and the high altitude (600m) give freshness to the grapes and an aromatic potential that is unique in this region. A classic signed Casa Ramos Pinto.

THE YEAR

Spring 2016 was cold and rainy and the harvest at Quinta dos Bons Ares began 2 weeks later than usual. The grapes had achieved good maturation, whilst preserving their acidity, resulting in a very expressive wine with aromatic complexity and its signature freshness.

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 8 months in French oak barrels. Bons Ares White 2016 was bottled in the spring of 2017.

TASTING NOTES

Clean, transparent and bright, Bons Ares White 2016 presents a fine golden colour with greenish reflexes. On the nose it is powerful and captivating, with soft floral notes and fresh citric aromas. Full-bodied in the mouth with the mineral freshness that characterises the wines from the granite soils at Quinta dos Bons Ares. Fine, elegant texture, with a very long finish.

GASTRONOMY

Excellent as an aperitif, Bons Ares White 2016 also goes well with raw seafood (oysters) or you can try it with “Bulhão Pato” clams. Ideal with fish.

Try it with tuna tartare or seared tuna. It is equally tasty with white meat, contrasting with the juicy flesh of a free-range roast chicken. You may prefer to serve it with vegetarian dishes in which case we recommend root fennel au gratin.



GRAPE VARIETIES

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

CONSERVATION

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

TEMPERATURE CONSERVATION

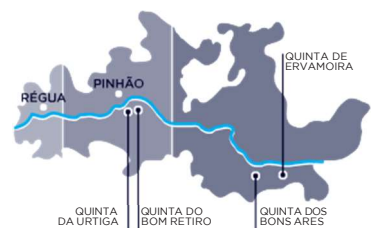


11°C - 13°C | 51.8°F - 55.4°F

Contains sulphites..

Alcohol 13.5% vol.

Total Acidity 5.4 g/l.



DOURO DEMARCATED REGION