



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

DUAS QUINTAS RESERVA

WHITE 2022

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THE WINE

The Duas Quintas brand is synonymous with blend (Quinta de Ervamoira and Quinta dos Bons Ares): highland and lowland soils, maturity and freshness, schist and granite. The White Reserva is the perfect portrait of our terroir, pure, honest and surprising given its natural freshness and elegance. A wine with a unique personality. A wine to be enjoyed while young but with great ageing potential.

THE YEAR

The 2022 wine year was extremely dry, and rainfall was less than half that of the previous agricultural year.

At Quinta de Ervamoira, the summer was slighter milder than at Quinta dos Bons Ares, where temperatures reached high figures from the end of spring to the end of summer.

Despite the high temperatures and severe drought, which aided grape health, maturation differed from normal, with less sugar, leading to lower alcohol and acidity levels but greater concentration and volume.

Duas Quintas Reserva White, the protagonist reflecting the best we produce each year, maintains its defining personality of great elegance and balance.

VINIFICATION

The grapes from the best plots are selected at our Quinta de Ervamoira and Quinta dos Bons Ares to make Duas Quintas Reserva White. Many berry samplings take place before deciding on the right moment to harvest the grapes. These are harvested by hand and taken to the winery in small boxes, separated according to plot and variety. Following cold maceration of the grape bunches for a period of 24 hours, the must is obtained by careful, soft pressing. The clean must ferments in stainless steel vats (75%) and in French and Austrian oak barrels (25%) of various capacities and then ages for 9 months on fine lees. This wine was bottled in May 2023.

TASTING NOTES

Pale yellow with golden reflexes. The aromas are fresh and vivacious. This is a very complex and crystalline wine on the nose, presenting sweet flowers and ripe citrus fruits. Bergamot and quince are some of the aromas noted amidst the great aromatic complexity of this Duas Quintas Reserva White 2022. The texture is very smooth in the mouth, with volume and ripe fruit. A long, precise and harmonious finish.

GASTRONOMY

We recommend steamed or grilled crustaceans, grilled John Dory and baked sea bass. Pair also with semi-cured sheep's cheese.



GRAPE VARIETIES



Rabigato (85%)
Gouveio (10%)
Arinto (5%)

STORAGE



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

TEMPERATURE



10° - 12° C / 54° - 57° F

Contains sulphites.
Alcohol 13% vol.
Total acidity 5,4 g/l
pH 3,26



REGIÃO DEMARCADA