



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

RAMOS PINTO PORTO 10 YEARS

Quinta de Ervamoira

“A good structure and perfect balance between fruit and alcohol.”

THE WINE

This tawny is a blend with an average age of 10 years. We are entering the complex world of aged tawnies. Its body and rich flavour transport us to the place where it was created, the Quinta de Ervamoira. It is in this mystical, biblical landscape that the wine is extracted from the schist, from the silence, for our enjoyment.

VINIFICATION

Made from high-quality wines of the Quinta de Ervamoira by blending harvests of different years. The new wines make it robust and fresh while the oldest wines give it complexity and “lineage”. Its characteristic aroma and palate are the result of the artistry achieved across generations.

TASTING NOTES

Orange-red in colour with a touch of green.

A well-rounded, generous aroma with balance and a hint of wine. Fruit aromas include orange, apricot and plum. Vanilla and old Port wine casks make up its woody aromas. This is a fruity tawny variety.

In the mouth, one can still taste the fresh fruit surrounded by the ageing in wood. A good structure and perfect balance between fruit and alcohol.

The attack on the palate is smooth and full-bodied. Following the initial oily feel, a fresh, soft fruitiness appears which finishes with a slightly acidic, woody note.

GASTRONOMY

It goes very well with a whelk salad with tomatoes and onions and desserts based on dried fruit, orange jams and eggs.



GRAPE VARIETIES

- Touriga Nacional
- Touriga Francesa
- Tinta Roriz
- Tinta Barroca

CONSERVATION

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

TEMPERATURE CONSERVATION

14°C – 18°C | 57°F – 64°F

AWARDS

- 93/100 - Wine & Spirits 2011
- 92/100 - Decanter 2018, Richard Mayson
- 92/100 - Wine & Spirits 2016
- 92/100 - Wine & Spirits 2015
- 92/100 - Wine Spectator 2012, Kim Marcus
- 91/100 - Wine Spectator 2018, James Molesworth
- 91/100 - Wine Spectator 2017, James Molesworth
- 91/100 - Wine Advocate 2015, Mark Squires
- 91/100 - Wine Spectator 2014, Kim Marcus
- 91/100 - Wine Spectator 2010, Kim Marcus

Contains sulphites
Alcohol 20 %
Total Acidity 4,06 g/l
pH 3,62
Baumé degree 3,8
Residual sugar 106 g/l

