



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## QUINTA DE ERVAMOIRA 2019

[ “Elegant, silky. An intense and persistent finish”. ]

### THE WINE

It was in Quinta de Ervamoira that modern Douro viticulture was born. For the first time, in the 1970s, the 5 studied and selected varieties were planted separately in large parcels, guided towards the slope. At Quinta de Ervamoira, sustainable viticulture is practiced with respect for biodiversity and without the use of any residual herbicides. For this release of the Douro Quinta de Ervamoira D.O.C, the Ramos Pinto team chose small plots of selected parcels that were carefully harvested and vinified separately. This wine is only bottled in years when the quality and personality do not raise any doubts. Quinta de Ervamoira is the interpretation of an unrepeatable *terroir*.

### THE YEAR

2019 was a very dry year and the temperatures recorded in the first months were high and, therefore, the vegetative cycle started earlier. Everything indicated an early harvest, but the mild temperatures during August and September extended the cycle and allowed for continuous maturation with ideal levels of water stress. The grapes from these three plots were harvested during the month of September. At Quinta de Ervamoira the harvest was exceptional, the balance between concentration, freshness and maturation of the tannins was perfect and the quality and diversity of aromas astounding.

### VINIFICATION

The winemaking process begins with visits and constant tasting of the grapes in the selected plots, until the harvest date is decided. On the day of the harvest, the best and most professional team of harvesters is assigned to these plots. The grapes are harvested manually. Fermentation took entirely place in traditional granite *lagares*, in an extremely soft way. The wine aged in wood for about 18 months, 50% in wooden vats, 25% in new oak barrels and 25% in one year old barrels. After bottling, the wine ages for another 1 year in bottle.

### TASTING NOTES

Garnet in colour, with bright red reflections. Aromas of forest floor, blackberries and raspberries. As it opens in the glass, it gains new energy with fresh aromas of red fruits, violets and rockrose. In a third phase, aromas of spice and a smoked side coming from the very well-integrated oak ageing, which freely lets the personality of the vineyards of Quinta de Ervamoira pass through. Very fresh and with a fruit expression that conquers us. A long and vibrant finish with very silky tannins.

### GASTRONOMY


We recommend trying the Douro Quinta de Ervamoira 2019 with grilled red meat. It is excellent with roasted kid, wild boar stewed with chestnuts, roasted cod.



### GRAPE VARIETIES

 Touriga Nacional (89%)  
Touriga Franca (11%)

### STORAGE

 Store the bottle on its side in a cool, dry place away from the light.

### TEMPERATURE



16°C – 18°C | 60,8°F – 64,4°F

Alcohol 15,5% vol.  
Total Acidity 6,2 g/l  
pH 3,4.



DEMARCATED REGION