

Duas Quintas Tinto



Origin

Country	Portugal
Wine Region	Douro
Winery	Ramos Pinto

Technical Data

Grape Varieties	Touriga Nacional, Touriga Franca and other traditional Douro varieties
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Once in the winery, the grapes are crushed and de-stemmed and sent to different fermentation containers (granites lagares, big oak vats, concrete and stainless-steel vats) by variety and plot. The grapes are macerated for as long as is needed to obtain a wine with the desired body and structure.

Ageing

20% of the wine is aged in French oak barrels, 30% in big oak vats and the remaining 50% stored in stainless steel vats for about 12 months.

Description

In Brief

Duas Quintas embodies the precision, freshness and richness of the wines from this iconic Douro still wine producer. Duas Quintas Red is a wine from the region of Douro Superior, more specifically from Quinta de Ervamoira and Quinta dos Bons Ares, and is a blend of traditional grape varieties that expresses the potential of this most extreme region.

Tasting notes

Dark red colour, clean and bright. The nose reveals a concentration of fruit, fresh aromas of berries such as blackberries, strawberries and raspberries. This is followed by fresh spices and warm, toasty aromas. In the mouth the fruit intensity and concentration are maintained. It finishes long and fresh, with soft tannins. A wine that stands out for the perfect harmony between its concentration and vivacity.

Food Pairing

A perfect match for a variety of dishes: grilled cod, vegetarian dishes and roast beef. It is also good with cured sheep's milk cheeses.

Notes

