

Duas Quintas White



Origin

Country	Portugal
Wine Region	Douro
Winery	Ramos Pinto

Technical Data

Grape Varieties	Rabigato, Viosinho, Arinto, Codega
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

The grapes are harvested by hand and are transported in small boxes to the winery, separated by variety and vineyard. Whole bunches undergo cold maceration for approximately 24 hours. The fresh grapes are gently pressed and the must transferred to the underground vats, where decanting takes place. About 90% of the wine ferments in stainless steel vats and the remaining 10% in French and Austrian oak casks of varying capacities.

Ageing

Only 10% of the wine ferments and then ages in French and Austrian oak casks of varying capacities for six months.

Description

In Brief

The Duas Quintas name is synonymous with a blend of highland and lowland soils, maturity and freshness, schist and granite. A wine that conveys the potential of Ramos Pinto's estate vineyards.

Tasting notes

Clear and bright, pale yellow in colour. Expressive on the nose, with notes of mature citrus fruits, like lemon. Upon aeration, other aromas of peach and apricot appear, always with an underlying sensation of freshness. It is full in the mouth with the riper fruits in great evidence. A long finish with mineral freshness balancing the wine to perfection.

Food Pairing

Ideal as an aperitif to enjoy this wine's elegance and harmony. We recommend serving it with shellfish, sea urchin, octopus-based dishes or with fish. It is excellent with goat's cheese as well.

Notes

