



**RAMOS PINTO**  
Est. 1880

## DUAS QUINTAS RED 2011

The Duas Quintas red is a wine from the Upper Douro region, originating from the Quinta de Ervamoira (at 150 meters altitude) and the Quinta de Bons Ares (at 600 meters altitude) and is prepared from traditional grape varieties which exhibit the potential of this region.

Two very dry winters and a summer with high peaking temperatures in 2011, provided a small harvest in quantity, but phenolic and aromatic, very ripe, and highly concentrated. The Duas Quintas 2011 red shows the power of the Upper Douro.



### WINEMAKING PROCESS

The grapes, which were harvested by hand and transported in 150-kilo boxes, were crushed and destemmed, then fermented in stainless steel vats where the temperature does not exceed 25 degrees. The grapes macerated for the period required to obtain a wine with the body and structure desired. Following malolactic fermentation, 25% of the wine was aged in French oak casks, 25% in barrels and the remaining aged in stainless steel vats for a period of 14 months. The wine was bottled in the spring of 2013.

### TASTING NOTES

Dark and dense garnet colour.

Concentrated and complex aroma, the smell of orange blossom and black pepper goes into notes of plum, cherry and balsamic aromas, liquorice..., a good combination between fruit (grape) and wood.

It enters the mouth with volume, very dense and concentrated, with velvety tannins and at the same time freshness.

Smooth balance of a mature crop such as that of 2011.

### GASTRONOMY & STORAGE

The Duas Quintas 2011 red is excellent when served with starters comprising of puff pastry, pâté and different "chorizo like" sausages. Ideal with meats grilled on the barbecue.

We recommend with beef tenderloin Carpaccio, roast beef and other red meats.

Intensely aromatic cheeses, sheep cheese, cheese from Serra da Estrela and cured goat cheese.

Drinking temperature between 16° and 18° C.

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

### TECHNICAL DETAILS

Grape varieties: 45% Touriga Nacional  
35% Touriga Franca  
5% Tinta Roriz; 5% Tinta da Barca, 4% Tinta Barroca  
2% Sousão; 2% Tinto Cão; 2% Tinta Amarela

Alcohol content: 14% vol.  
Total Acidity 5.4 g/l  
pH 3.60

Contains sulphites  
Glued with egg albumen



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