



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

Quinta do Bom Retiro

VINTAGE 2018

[*“Excellent structure.
Serious and complex.”*]

THE WINE

Ramos Pinto Vintage is a wine that is only produced in exceptional years. Carefully selected grapes from Quinta do Bom Retiro are fermented in granite lagares. This delicate, complex wine may be enjoyed at a young age or when mature given its huge ageing potential.

THE YEAR

The winter of 2018 in Quinta do Bom Retiro was cold and dry, with low rainfall. The start of spring brought intense and heavy rains, with cool temperatures that both delayed the harvest and hampered work on the vines. This was a major challenge overcome by the Ramos Pinto viticulture team. August and September, the two crucial months for grape maturation, were extremely dry and hot, with the desired conditions being attained for the harvest.

The harvest at Quinta do Bom Retiro began on 21st September and ended 2 weeks later than usual, extending to 10th October. The plots with old vines were harvested almost at the end, as was Touriga Franca, producing wines of an intense colour and excellent structure.

VINIFICATION

Crushed by foot in the lagar.

This wine ferments for 4 to 5 days, producing an excellent extract.

TASTING NOTES

Dense, almost impenetrable red.

Fresh aromas of sour cherry, raspberry and redcurrant. Notes of rose and menthol.

Serious and complex in the mouth, with black berries, pepper and a floral note that lends it character. A very good structure in the mouth with silky tannins. Fresh, velvety finish.

GASTRONOMY & STORAGE


After dinner goes well with cheeses such as Serra, Gorgonzola, Stilton and Cabrales.

Serve between 17° and 18° C.

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



GRAPE VARIETIES

 Touriga Nacional (53%)
Field blend – Old vines (8%)
Touriga Franca (29%)
Sousão (10%)

STORAGE

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

TEMPERATURE

 17° - 18° C | 63° - 64° F

AWARDS

 Quinta do Bom Retiro Vintage 2014
– Mark Squires (2017) – 91/100pts.

Contains sulphites.
Alcohol 19,43% vol.
Total acidity 5 dm³ g/l (tartaric acid).
pH 3,69.
Degrees Baumé 2,7.
Total sugars (glucose + fructose) -
79 g/l.



DOURO DEMARCATED REGION