



ESTABLISHED 1880

# RAMOS PINTO

PORTO & DOURO

## PORTO VINTAGE 2005

Quinta de Ervamoira

“Very fruity on the palate, it has a superb structure, balanced and full of good tannins.”

### THE YEAR

Despite extremely dry conditions, 2005 produced good, interesting wines. In late August, the vines showed signs of great stress. The previous winter had been very dry. There was great concern over that year's harvest when August came to a close without any signs of rain. The weather changed in early September and a constant rain fell during some of the harvest days. The rain gave way to a clear sky, offering ideal conditions, cool nights and a heavy dew for the remainder of the harvest.

### VINIFICATION

Grapes are trodden by foot in “lagares”. Fermentation lasts four to five days, producing an excellent extraction.

### TASTING NOTES

An intense and very opaque colour with beautiful violet tones. Its aroma is elegant, powerful and energetic. Fresh, ripe fruits such as red gooseberry, plum and blackberry stand out, as do balsamic aromas of cedar, resin, rock-rose and chocolate.

Very fruity on the palate, it has a superb structure, balanced and full of good tannins. Persistent and long-lasting in the mouth.

### GASTRONOMY

Served after dinner, it pairs well with cheeses from the Serra da Estrela region in Portugal and other full-fat cheeses.



### GRAPE VARIETIES

Touriga Nacional (55%)  
Tinta Francesa (30%)  
Tinta Barroca (15%)

### CONSERVATION

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

### TEMPERATURE CONSERVATION

17°C - 18°C | 62,6 °F - 64,4°F

Contains sulphites  
Alcohol 20%  
pH 3.82  
Baumé degree 2,9  
Residual sugar 90,36 g/l



DOURO DEMARCATED REGION