



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO VINTAGE 2004

Quinta de Ervamoira

“Full-bodied but balanced... rich in ripe fruit”

THE YEAR

The 2004 harvest was preceded by an unusual wine-growing year. October and November 2003 were extremely damp months, followed by an uncommonly dry start to 2004. In August, the vines were in excellent condition, though high water stress was noted. What would be unlikely indeed happened: a good rainfall in August. This rain was also accompanied by relatively low temperatures for the Douro region, which resulted in much slower ripening. September began with unstable weather, which could have easily damaged the grapes, followed by a long, sunny spell with daily temperatures of around 30°C. The harvest took place without a single drop of rain.

VINIFICATION

The grapes are trodden by foot in “lagares” and fermented for five days. This produces an excellent extraction without damaging the must.

TASTING NOTES

Opaque in colour, it is a very intense red with blue tones. Vivid and generous. A fine, complex and very fruity aroma with notes of black plum that combine perfectly with aromas of rock-rose. A fresh and full-bodied start. Peppery with a distinct presence of ripe fruit accompanied by firm, elegant tannins. Long, harmonious and very expressive 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 (45%)
- Tinta Francesa (40%)
- 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 19,83%
- pH 3,80
- Baumé degree 3,3
- Residual sugar 90,5 g/l