



ESTABLISHED 1880

RAMOS PINTO

PORTO & DOURO

PORTO VINTAGE 2020

Quinta de Ervamoira

[“...concentrated, intense and elegant.”]

THE WINE

Vintage Quinta de Ervamoira is a Single Quinta Port that is only released in exceptional years. After a careful selection of the Quinta de Ervamoira plots, the grapes are fermented in granite *lagares*. This complex and delicate wine can be enjoyed young or mature, given its great ageing potential.

THE YEAR

In the Douro region, the 2019-2020 wine-growing year was mild and rainfall was 30% higher than the previous year, however this was mainly concentrated in December and April. All stages of the vegetative cycle were recorded considerably earlier. The high temperatures recorded hastened the harvest, which took place at an accelerated pace. The end of August brought rain, further accelerating maturation and, consequently, the harvest.

The resistance of the different grape varieties to excess heat was quite curious. Tinta Barroca, a thin skinned and sensitive grape variety, remained in good condition practically throughout the harvest. This allowed us to delay its harvest in order to be able to wait for optimal maturation. Touriga Nacional, despite having high levels of sugar in many of the plots, also resisted well to the heat. Touriga Francesa, which is normally one of the later varieties, showed some dehydration and, consequently, resulted in a loss of yield. The Tinto Cão, picked almost at the end of the harvest from vines that were practically without leaves, was in perfect condition: small berries, completely intact, without a single raisin.

In general, it was a very early, compact and small harvest, but with excellent quality wines, very concentrated, silky tannins and a freshness that we normally only see in cooler years.

VINIFICATION

Fermented in *lagar* for 4 to 5 days, which gives us excellent extraction.

TASTING NOTE

Deep and opaque in colour. Very intense fruit aromas of raspberry and wild berries, a slight floral note of violets and a touch of fresh mint. In the mouth it is very structured, complex, with unusually silky and fresh tannins, combined with layers of fruit and a remarkable freshness. Silky and aromatic on the finish. The Quinta de Ervamoira 2020 Vintage is a concentrated, intense and elegant wine.

GASTRONOMY

After dinner, it will pair well with Serra cheese and other fatty cheeses.



CASTAS

- Touriga Nacional (74%)
- Touriga Franca (16%)
- Sousão (8%)
- Tinto Cão (2%)

CONSERVAÇÃO

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

TEMPERATURA

17°C – 18°C | 62,6°F – 64,4°F

PRÉMIOS

94/100 – Wine Advocate 2019, Mark Squires (Vintage 2017 Quinta de Ervamoira).

Contains sulphites.
Alcohol 19,44% vol.
Total acidity 5,3 dm3 g/l
pH 3,62.
Degrees Baumé 3.
Total sugars (glucose + fructose) - 82 g/l.



DEMARCATED REGION