



BONS ARES

RED 2009

THE WINE

Quinta dos Bons Ares is located in the region of Douro Superior, in the Vila Nova de Foz Côa municipality. This estate (Quinta) has a very special *terroir*, where the granitic soil and its altitude give the grapes an acidity and aromatic potential, unusual in this region. Beyond these characteristics, another particularity of this wine is its blend: between the New and Old World, between traditional grape varieties (Touriga Nacional and Franca) and international ones, such as Cabernet Sauvignon, between *lagares* and stainless steel machines.

This wine from Casa Ramos Pinto is a true example of innovative tradition. A modern classic.

THE YEAR

The summer of 2009 was very hot in the Douro Superior. During the maturation period, temperatures were moderate and nights were cool, thus favouring the synthesis of the aromatic precursors of the grapes. The harvest at Quinta dos Bons Ares was moved forward by 10 days in relation to the usual date.

Production was good in quantity and excellent in quality.

WINEMAKING

The grapes were harvested manually in small boxes and immediately received in the winery of Quinta dos Bons Ares. Fermentation was done 50% in *lagares* and 50% in stainless steel vats in temperatures between 25 and 28 degrees, followed by a long period of maceration. After the malolactic fermentation, 50% of the wine rested for 14 months in French oak casks and barrels of 2 and 3 years. The blend was developed before the bottling process, in the early spring of 2011.

TASTING NOTES

Intense ruby colour, clean and bright.

Complex bouquet, engaging, with ripe fruit, notes of violet and humus, very fresh.

Elegant taste, with a fine balance between freshness and concentration, with silky tannins and a beautiful aromatic expression.

GASTRONOMY & STORAGE

Try Bons Ares 2009 red with intense flavours, such as liver paté, game (particularly stuffed quail), roast kid and red meats. Strong cheeses and chocolate cake with strawberry jam are two pairing suggestions for this wine at the end of the meal.

Serving temperature between 16°C and 18°C.

Store the bottle horizontally in a cool, dry and dark place.

TECHNICAL DETAILS

Grape varieties: 50% Touriga Nacional, 40% Cabernet Sauvignon
10% Touriga Francesa

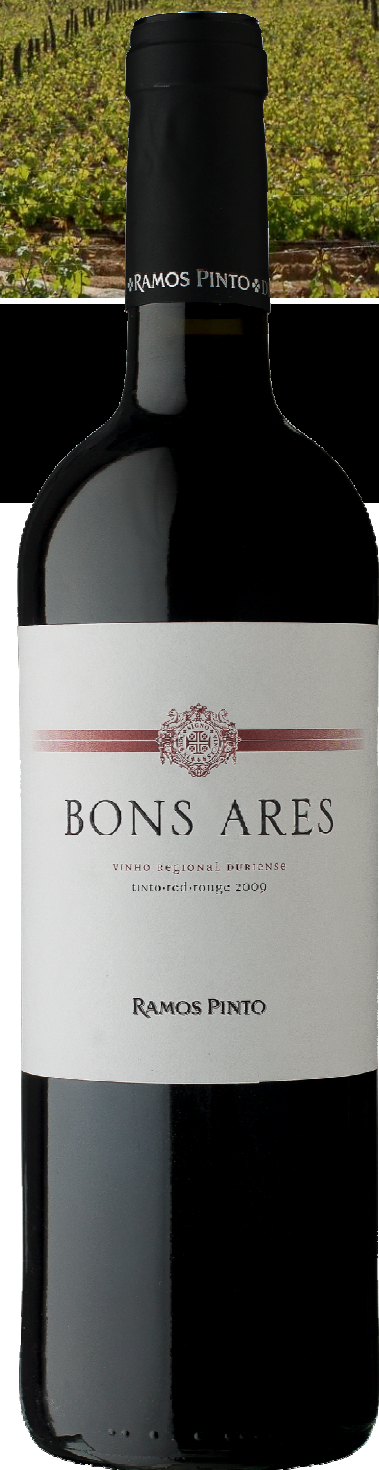
Alcohol content: 15%vol

Total Acidity 5,2g/l

ph 3,54

Contains sulphites

Pasted with egg albumen



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