



BOM RETIRO VINTAGE 2014

RAMOS PINTO

THE YEAR

2014 was atypical in comparison with the average of the last 30 years, with a mild winter, a warm spring and a particularly fresh summer. There was heavy rainfall, particularly in the months of January, February, July and September, and some climatic instability during the summer months, with thunderstorms during June and July. The moderate summer temperatures, with no heat waves, cool evenings and some rain showers gave the vines better maturation conditions and produced balanced musts (in terms of sugar/acidity) and with a good concentration of polyphenols.

At Quinta do Bom Retiro the old vines were harvested almost at the end of the vintage, to take advantage of their adaptability to the year's conditions. These vines produced a wine with intense colour, aromas of red berries, good structure and remarkable freshness. The other vineyards used in this blend produced equally intensely-coloured wines, although slightly fresher and more floral.

VINIFICATION

Trodden by foot in the lagar. Fermentation of this wine lasts between 4 and 5 days and produces an excellent extract.

TASTING NOTES

Ruby coloured, deep and intense in tone.

In the nose it has an elegant bouquet, with a predominance of ripe blackberry aroma balanced with a floral scent of lavender, violets, black pepper and balsamic notes.

In the mouth it is fresh and seductive, with ripe fruits such as black plums and blackberries, notes of coffee and some hints of pine.

Fresh, silky tannins accompany a long finish.

GASTRONOMY AND STORAGE

After dinner this wine goes well with cheese such as Serra, Gorgonzola, Stilton and Cabrales. Serve between 17° and 18° C.

Store the bottle on its side in a cool, dry and dark place.

TECHNICAL DETAILS

Grapes: Touriga Nacional (50%)

A mixture of varieties from old vineyards (25%)

Tinta Barroca (10%)

Sousão (15%)

Contains sulphites

Reducing sugars 95 g/l

pH 3,65

Alcohol 19,40% vol

Total acidity 4,56 dm3 g/l (tartaric acid)

Degrees Baumé 3



RAMOS PINTO, VINHOS S.A.

Av. Ramos Pinto, 380

4400-266 V.N.de Gaia

ramospinto@ramospinto.pt

www.ramospinto.pt

