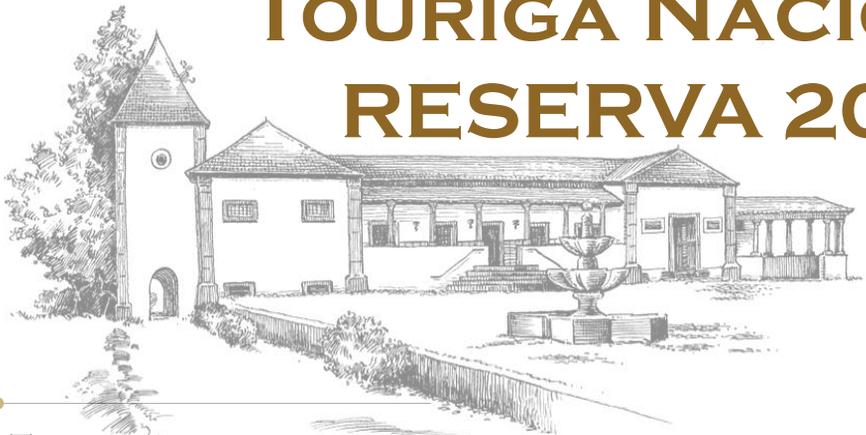


# QUINTA DO PINTO

## TOURIGA NACIONAL

### RESERVA 2013



THIS WINE IS EXCLUSIVELY MADE FROM HANDPICKED GRAPES OF **TOURIGA NACIONAL**, A VARIETY THAT EXPRESSES IT'S UNIQUE POTENTIAL EACH HARVEST, VERY DISTINCTIVELY AT QUINTA DO PINTO TERROIR, REVEALING AN EXUBERANT COMBINATION OF POWER AND ELEGANCE, IN PERFECT HARMONY.

#### TASTING NOTES

**COLOUR:** DEEP GARNET WITH VIOLET TONES

**AROMA:** NOTES OF WILD FRUITS SUCH AS CURRANT AND BLACKBERRY, AS WELL AS NOTES OF CHOCOLATE AND TOBACCO.

**TASTE:** HAS A VOLUPTUOUS ATTACK WITH GREAT TEXTURE. WITH SILKY TANNINS. LONG AND ELEGANT FINISH. WELL MARKED ACIDITY AND ELEGANT AND SILKY TANNINS. LONG, FRESH AND ELEGANT FINISH.

**SERVING TEMPERATURE:** 16°- 18° C (61°-64°F)

**FOOD PAIRING:** RED MEAT PLATES, GAME AND CHEESE.

#### VITICULTURA E ENOLOGIA

**GEOLOGY:** CLAY-LIMESTONE SOILS ORIGINALLY FROM THE JURASSIC PERIOD, WITH CLAYEY TEXTURE. GENTLE SLOPES WITH SOUTHERN EXPOSURE.

**GRAPE VARIETY:** TOURIGA NACIONAL (100%)

**VITICULTURE METHOD:** INTEGRATED PRODUCTION

**VINEYARD YIELD AVERAGE:** 7,5 TON / HA

**WINEMAKING:** CAREFUL VINE MANAGEMENT TO ENHANCE ALL THE FRUIT POTENTIAL. HANDPICKED GRAPES INTO 20 KG CASES FOLLOWED BY AN EXHAUSTED SELECTION OF BUNCHES IN THE CELLAR. ALCOHOLIC FERMENTATION WITH INDIGENOUS YEASTS FOR 14 DAYS IN A TEMPERATURE RANGE OF 24°-28°C (75°-82°F), FOLLOWED BY MALOLACTIC FERMENTATION AND AGEING FOR 12 MONTHS IN SECOND AND THIRD YEAR FRENCH OAK BARRELS. AFTER THE AGEING PROCESS, THE BARRELS WERE TASTED ONE BY ONE, AND AMONGST THEM, 35 OF THE BEST ONES WERE SELECTED ACCORDING TO THE THIS ELEGANT PROFILE.

**HARVEST:** 4<sup>TH</sup> OCT 2013

**BOTTLING:** 7<sup>TH</sup> MAY 2015

#### ANALYSIS:

**BATCH:** L515 **ALCOHOL:** 14% **TOTAL ACIDITY:** 5,7G/L **VOLATILE ACIDITY:** 0,65 G/L

**PH:** 3,57 **SUGAR CONTENT:** 1,8G/L



ESTATE  BOTTLED

QUINTA DO  
**PINTO**

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