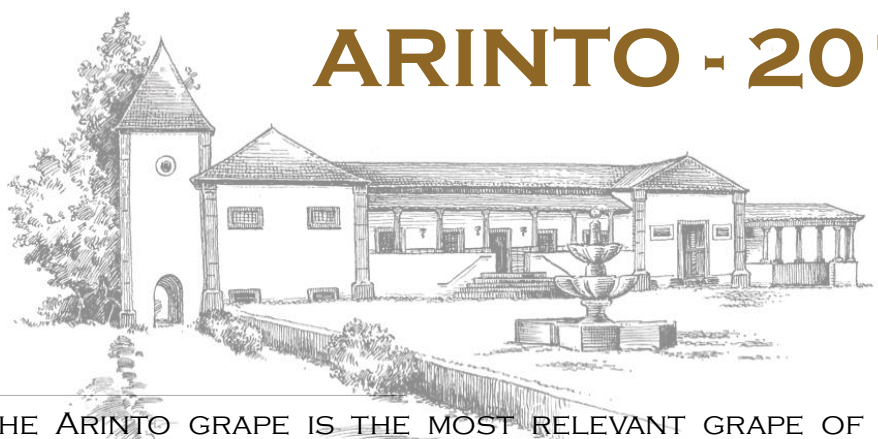


# QUINTA DO PINTO

## ARINTO - 2016



THE ARINTO GRAPE IS THE MOST RELEVANT GRAPE OF THE LISBON REGION. TO ITS CHARACTERISTIC NATURAL ACIDITY, THIS WINE HAS A CREAMOSITY AND A AROMATIC POTENTIAL THAT IS DISTINCTIVE OF QUINTA DO PINTO WINE PROFILE. FROM THE ART OF KNOWING HOW TO WAIT FOR THE PROPER MATURATION OF THIS GRAPE RESULTING IN THE PERFECT COMBINATION OF A RICH AROMA TO A DISTINCT AND IRREVERENT PALATE.

### TASTING NOTES

**COLOUR:** BRILLIANT COLOUR

**AROMA:** ELEGANT AND SHY, CHARACTERISTIC OF THE GRAPE, IT EXPRESSES CITRUS AROMAS, WHERE THE LIME IS HIGHLIGHTED, WITH NOTES OF ORANGE BLOSSOM. MINERAL.

**TASTE:** WITH THE CREAMINESS CHARACTERISTIC OF QUINTA DO PINTO'S PROFILE, THE MOUTH HAS CITRUS NOTES STANDING OUT, BUT ALSO COMBINED WITH A VERY PLEASANT FRESHNESS. PERSISTENT MOUTHFEEL.

**SERVING TEMPERATURE:** 8°- 10° C.

**PARING FOOD:** BY THE GLASS! SEAFOOD DISHES AND GRILLED FISH, RICH SALADS. ITALIAN FOOD, SUSHI AND CEVICHE!

### VITICULTURE AND ENOLOGY

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

**GRAPE VARIETIES:** ARINTO (100%)

**VITICULTURE METHOD:** INTEGRATED PRODUCTION

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

**WINEMAKING:** CAREFUL MANAGEMENT OF VEGETATION TO OPTIMIZE THE AROMATIC POTENTIAL OF GRAPES. MANUAL HARVEST FOLLOWED BY SELECTION OF THE BEST BUNCHES AT THE ENTRANCE OF THE CELLAR.

STEMMING AND SOFT CRUSHING, THE MUST WAS CLARIFIED BY NATURAL SETTLING IN REFRIGERATED VATS. FERMENTATION WITH INDIGENOUS YEASTS IN CEMENT TANKS WITH CONTROLLED TEMPERATURE.

**HARVEST:** 14TH SEPTEMBER 2016

**BOTTLEING:** 3<sup>RD</sup> MARCH 2017

### ANALYSIS

**ALCOHOL:** 14 % **TOTAL ACIDITY:** 6,4 g/l **VOLATILE ACIDITY:** 0,39 g/l **PH:** 3,23 |

**TOTAL SUGAR:** <1,5 g/L **LOTE:** L 70

ESTATE  BOTTLED

QUINTA DO  
**PINTO**



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