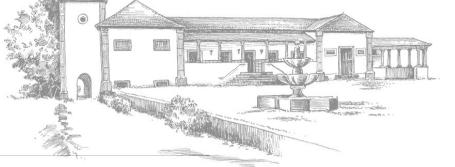# VINHAS DO LASSO
Colheita Selecionada, Red 2014

Vinhas do Lasso

The freshness and authenticity of the Lisbon Wine Region are well revealed in this wine. It is the interesting result of the Blend of the national grapes of **Aragonez**, **Touriga Nacional**, with the regional **Castelão**. It is an elegant wine, with rich complexity, balanced natural acidity, round tannins and with a good volume. It has a long and persistent aftertaste.

Tasting Notes

Colour: bright red.

Aroma: Exuberant aroma of ripe fruits, spices, menthol, evolving to vanilla notes.

Taste: fresh and mineral start, associated with the Atlantic influence. Red Fruit and Spicy notes, good body, long finish with notes of cocoa. Great wine to drink by the glass or to be paired with food..

Serving temperature: 16-18 º C.

Food pairing: cheese plates, meat dishes, Italian cuisine and chocolate dominated desserts.

Viticulture and enology

Geology: clay-limestone soils originally from the Jurassic period, with clayey texture. Gentle slopes with southern exposure.

Grape Varieties: Aragonez (60%), Touriga Nacional (30%), Castelão (10%)

Viticulture method: Integrated production

Vineyard Yield: 8,5 ton / ha

Winemaking process

Sustainable viticulture practice. Careful vine management to enhance all the fruit potential. Handpicked grapes into 20 Kg cases followed by a exhausted selection of bunches in the cellar. alcoholic fermentation with indigenous yeasts (natural fermentation) and temperature controlled at 24-28º C during 14 days, followed by malolactic fermentation. Ageing for 9 months in second and third year French oak barrels .

Harvest: September 2014

Bottling : 5th April 2016

Analysis :

Alcohol: 14% **Total Acidity:** 5,27 g/L **Volatile Acidity:** 0,82 g/L
pH: 3,71 **Total sugar:** 0.7 g/L **Lote:** L334

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QUINTA DO PINTO