



QUINTA DA PACHECA



PACHECA TINTO

Producer: Quinta da Pacheca
Appellation: Douro DOC, Portugal
Harvest: 2016

VITICULTURAL YEAR

The viticultural year of 2016 was characterized by atypical climate, a hot and rainy winter, cold and extremely rainy spring and a very hot and dry summer which may have affected the progress of maturation. The evolution of the climatic conditions contributed to an earlier bloom but in the meantime, there was a significant delay in spring, in particular with the "veraison" which happen only about two weeks late. The harvest began about a week later than in 2015. Most of Quinta da Pacheca's vines were able to be harvested until the first week of October with favorable climatic conditions allowing holding bars to obtain the best musts.

VINEYARDS

The grapes come from vines installed at 70 meters of altitude in the 80's in Quinta da Pacheca which majority of the varieties are Tinta Roriz, Tinta Barroca and Touriga Franca.

VINIFICATION METHOD

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the winemaking center where they were fully de-stemmed. Fer-

mentation occurred during 9 days in the traditional 14-ton granitic stone tanks with foot stepping and smooth reassembles for blanket leaching and extraction of phenolic and aromatic compounds. At the end of the alcoholic fermentation the wine was transferred into stainless steel vats where the malolactic fermentation occurred. Later, it was aged in 2nd and 3rd year French oak barrels for 6 months.

TASTING NOTES

Pacheca Tinto has young ruby color and it presents fruitiness and elegance in the aroma. In the mouth it's well balanced with acidity that gives it some freshness, rounded tannins that gives it structure and a long and persistent finish.

BARREL AGING

6 months in 2nd and 3rd year French oak barrels.

GRAPE VARIETIES

Touriga Franca, Tinta Roriz and Tinta Barroca

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Alcohol by volume: 13,5%

pH: 3,67

Total acidity: 5,10 g/L

Residual Sugar: 0,6 g/L

LOGISTIC INFORMATION

6 x 75 CL	Cases / Layer	Layers / Pal	Europalette	
			Cases / Pal	Bottle / Pal
	25	4	100	600

Barcodes

Bottle 75 Cl: 5602947000010

Case 6 x 75 Cl: 15602947000017