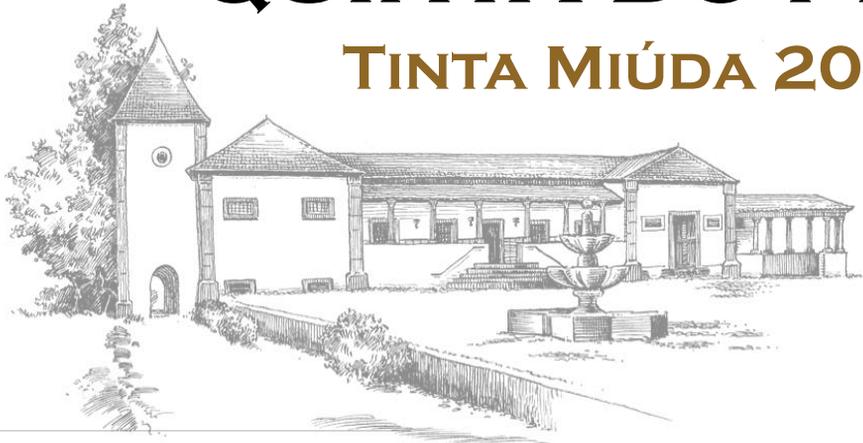


QUINTA DO PINTO

TINTA MIÚDA 2004



TINTA MIÚDA IS A LOCAL ALENQUER GRAPE THAT EXPRESSED ITSELF IN A VERY UNIQUE AND EXCEPTIONAL WAY AT THE TERROIR OF QUINTA DO PINTO. PRODUCED ONLY FROM OLD VINES, WITH AGEING IN FRENCH OAK BARRELS FOR 18 MONTHS. IT IS A VARIETY OF EXOTIC PROFILE WITH MUCH IRREVERENCE..

TASTING NOTES

COLOUR: GARNET WITH HINTS OF BRICK COLOR..

AROMA: INTENSE AROMA OF RED FRUITS WITH NOTES OF PINE, RESIN AND MENTHOL.

MOUTH: RIPE FRUIT WELL PRESENT, WITH VERY FIRM AND GROWING TANNINS. ENDS RICH, ELEGANT AND LONG.

SERVING TEMPERATURE: 16-18 ° C.

SERVING SUGGESTIONS: GAME DISHES, RED MEAT LIKE ROASTS.

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: TINTA MIÚDA (100%)

VITICULTURE METHOD: INTEGRATED PRODUCTION

VINEYARD YIELD: 6 TON / HA.

WINEMAKING PROCESS: 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. TEMPERATURE CONTROLLED ALCOHOLIC FERMENTATION WITH INDIGENOUS YEASTS FOR 14 DAYS IN A TEMPERATURE RANGE OF 24-28° C, FOLLOWED BY MALOLACTIC FERMENTATION AND AGEING FOR 18 MONTHS IN SECOND YEAR FRENCH OAK BARRELS.

VINTAGE: SEPTEMBER 2004

BOTTLEING: AUGUST 2006

ANALYSIS :

ALCOHOL: 13% | **TOTAL ACIDITY:** 7,4 G/L | **VOLATILE ACIDITY:** 0,74G/L |

PH: 3,02 **TOTAL SUGAR:** 4,9, G/L



ESTATE  BOTTLED

QUINTA DO
PINTO

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