

VINHAS DO LASSO

GARRAFEIRA - RED 2011



THIS WINE IS A GOOD EXPRESSION OF THE RUSTICITY AND FRESHNESS OF A LISBON REGION WINE. IT IS THE RESULT OF THE EXCITING BLEND OF FOUR DIFFERENT PORTUGUESE, NATIONAL AND REGIONAL, GRAPES: ARAGONEZ, TOURIGA NACIONAL, WITH TINTA MIÚDA AND A DASH OF ALFROCHEIRO.

THE BLEND IS COMPLEX, HAS GOOD NATURAL ACIDITY, SHOWS ROUND BUT FIRM TANINNS, WELL INVOLVED BY ITS VOLUME, THAT ENDS LONG AND PERSISTENT.

TASTING NOTES

COLOUR: DEEP, DENSE AND DARK RED.

AROMA: MATURE FRUIT AROMAS OF CASSIS, BLACK CURRANT AND CHERRIES, WITH COMPLEX EARTHY AND MEATY NOTES.

MOUTh: FULL, RICH DEEPLY FLAVOURED PALATE, SOFT AND DENSE WITH WELL STRUCTURED TANNINS. LONG AND PERSISTENT AFTER TASTE. SHOWING NICE BOTTLE DEVELOPMENT NOW, BUT WILL CONTINUE TO IMPROVE OVER TIME.

SERVING TEMPERATURE : 16-18 ° C.

SERVING SUGGESTIONS: GAME, RED MEAT AND CHEESE. CHOCOLATE DESSERTS.

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: ARAGONEZ (40%), TOURIGA NACIONAL (30%) , TINTA MIÚDA (20%) AND ALFROCHEIRO (10%)

VITICULTURE METHOD: INTEGRATED PRODUCTION

VINEYARD YIELD: 8 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. ARAGONEZ AND ALFROCHEIRO AGED FOR 9 MONTHS IN THIRD YEAR FRENCH OAK BARRELS .

VINTAGE: SEPTEMBER 2011.

BOTTLING : 17TH MAY 2013

ANALYSIS :

ALCOHOL: 14% | **TOTAL ACIDITY:** 5,8 G/L **VOLATILE ACIDITY:** 0.92G/L **PH:** 3,6

TOTAL SUGAR: 5,4 G/L

ESTATE  BOTTLED

QUINTA DO
PINTO

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