

# VINHAS DO LASSO

## COLHEITA SELECIONADA - WHITE 2016



THIS WINE IS THE MAXIMUM EXPRESSION OF THE LISBON REGION AS IT IS THE RESULT OF THE BLEND OF THE TWO MOST TRADITIONAL REGIONAL WHITE GRAPE VARIETIES OF LISBON - ARINTO AND FERNÃO PIRES. A PERFECT MARRIAGE OF THE EXUBERANT AROMA AND CREAMINESS IN THE PALATE FROM THE FERNÃO PIRES AND THE CITRIC FRESHNESS AND MINERALITY OF THE ARINTO.

### TASTING NOTES

**COLOUR:** BRILLIANT CITRIC COLOUR

**AROMA:** GOOD INTENSITY AROMA OF FLOWERS AND TOPICAL FRUITS.

**MOUTH:** LIVELY AND FRESH ATTACK. GOOD BODY. UNCTUOUS AND CREAMY MOUTHFEEL, WITH THE TROPICAL NOTES AND WHITE FLOWER OF THE FERNÃO PIRES, IN PERFECT BLEND WITH THE CITRIC NOTES OF THE ARINTO.

**SERVING TEMPERATURE:** 8-10 °C.

**SERVING SUGGESTIONS:** SEAFOOD, GRILLED FISH AND RICH SALADS. CHEESE AND FRUIT DESSERTS.

### VITICULTURE AND ENOLOGY

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

**GRAPE VARIETIES:** ARINTO (50%), FERNÃO PIRES (50%)

**VITICULTURE METHOD:** INTEGRATED PRODUCTION

**VINEYARD YIELD:** 8 TON / HA.

**WINEMAKING PROCESS:** CAREFUL MANAGEMENT OF VEGETATION TO OPTIMIZE THE AROMATIC POTENTIAL OF GRAPES. MANUAL HARVEST. SELECTION OF THE BEST BUNCHES AT THE ENTRANCE OF THE CELLAR. STEMMING AND CRUSHING, THE MUST WAS CLARIFIED IN 48-72 H BY NATURAL SETTLING IN REFRIGERATED VATS. FERMENTATION IN CEMENT TANKS, USING ONLY INDIGENOUS YEAST, WITH CONTROLLED TEMPERATURE AT 15- 16 C FOR 14-17 DAYS.

**HARVEST:** ARINTO ON THE 14TH OF SEPTEMBER, FERNÃO PIRES ON THE 30 TH SEPTEMBER 2016

**BOTTLING:** 3<sup>RD</sup> APRIL 2017

### ANALYSIS :

**ALCOHOL:** 13,5% | **TOTAL ACIDITY:** 5,8 g/L **VOLATILE ACIDITY:** 0,41 g/L **PH:** 3,28,  
**TOTAL SUGAR:** 2,1 g/L



ESTATE  BOTTLED

QUINTA DO  
**PINTO**

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