

VINHAS DO LASSO

COLHEITA SELECIONADA - ROSÉ 2017

POSH PINK



AFTER CAREFUL SELECTION OF THE **ARAGONEZ** AND **CASTELÃO** (MORE THAN 40 YEAR OLD VINES) GRAPES, APPEARS THIS VIBRANT AND IRREVERENT ROSÉ . WITH NOTES OF STRAWBERRY AND GOOSEBERRY, IT IS SEDUCTIVE AND ENVELOPING. IT'S ROUND MOUTHFEEL AND NATURAL ACIDITY IS A GOOD EXAMPLE OF THE PINTO ESTATE WINES AND THE FRESHNESS AND AUTHENTICITY OF THE LISBON REGION.

TASTING NOTES:

COLOUR: CLEAR PINK.

AROMA: FRESH FRUITY AROMA, MAINLY STRAWBERRY AND GOOSEBERRY

MOUTh: SOFT, FRESH AND GOOD MINERALITY, ASSOCIATED WITH THE ATLANTIC INFLUENCE, WITH NOTES RED FRUIT AND WITH A EVOLVING FINISH, REVEALING AS WELL AS A FOOD FRIENDLY ROSÉ.

SERVING TEMPERATURE: 8-10 ° C.

FOOD PAIRING: BESIDES A GREAT CHOICE BY THE GLASS! IT IS IDEAL TO PAIR WITH SALADS, SEAFOOD, ASIAN FOOD, WHITE MEAT OR SIMPLY AS AN APPETIZER.

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: ARAGONEZ (50%), CASTELÃO (50%)

VITICULTURE METHOD: INTEGRATED PRODUCTION, SUSTAINABLE VITICULTURE.

VINEYARD YIELD: 7,5 TON / HA

WINEMAKING PROCESS

AFTER 5 DAYS IN SUR LIES FOLLOWED BY TWO DAYS OF DECANTING AT A TEMPERATURE BELOW 5 ° C., FOLLOWED BY NATURAL FERMENTATION OF THE ARAGONEZ AND CASTELÃO GRAPE VARIETIES IN A CEMENT TANKS. BATONAGE DURING 2 MONTHS.

HARVEST : ARAGONEZ 7TH SEPTEMBER & CASTELÃO 6TH SEPTEMBER 2017

BOTTLING : 26 JANUARY 2018

ANALYTICAL DATA:

ALCOHOL: 13,5% **TOTAL ACIDITY:** 4,48 G/L **VOLATILE ACIDITY:** 0,43 G/L
PH: 3,30 **TOTAL SUGAR:** 2,4 G/L **LOTE:** L822



ESTATE  BOTTLED

QUINTA DO
PINTO

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