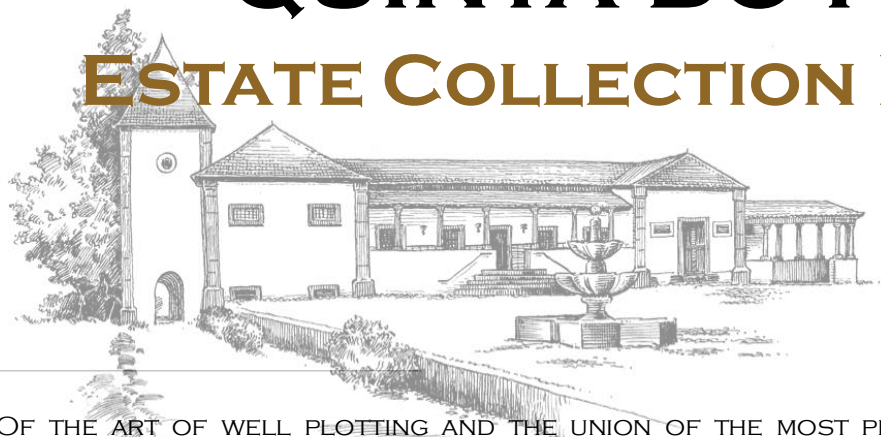


QUINTA DO PINTO

ESTATE COLLECTION RED - 2013



OF THE ART OF WELL PLOTTING AND THE UNION OF THE MOST PRESTIGIOUS PORTUGUESE VARIETIES **TOURIGA NACIONAL**, **ARAGONEZ** AND **TINTA MIÚDA**, WITH THE FRENCH VARIETIES **CABERNET SAUVIGNON** AND **SYRAH**, THIS ELEGANT WINE RESULTS. THE OBJECTIVES SET OUT IN THE QUINTA DO PINTO PROJECT ARE REPRESENTED HERE - A WINE WITH CHARACTER, HARMONY AND DIFFERENTIATION, WHICH EXPRESSES THE DIVERSITY OF VINEYARDS AND THE ATLANTIC FRESHNESS OF THE REGION.

TASTING NOTES

COLOUR: DEEP GARNET WITH CHERRY HINTS.

AROMA: INTENSE, WITH A SLIGHT MENTHOL TOUCH AND MATURE FOREST FRUITS WHERE CURRANT AND BLACK BERRIES STAND OUT.

MOUTh: TANNINS PRESENT WITH SILKY TANNINS PRESENT, WITH PEPPERY NOTES AND A PERSISTENT FINISH MARKED BY NOTES OF DARK CHOCOLATE.

SERVING TEMPERATURE : 16°- 18° C.

PARING SUGGESTIONS: RED MEAT DISHES AND GAME AS WELL AS ASSORTED CHEESES.

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: TOURIGA NACIONAL (25%), ARAGONEZ (20%), TINTA MIÚDA (20%) CABERNET SAUVIGNON (20%) & SYRAH (15%)

VITICULTURE METHOD: INTEGRATED PRODUCTION

VINEYARD YIELD: 7,5 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 IN CONCRETE DEPOSITS USING ONLY INDIGENOUS YEAST, DURING 14 DAYS, FOLLOWED BY MALOLACTIC FERMENTATION AND 9 MONTHS AGEING IN SECOND AND THIRD YEAR FRENCH OAK BARRELS.

HARVEST: SEPTEMBER AND OCTOBER 2013

BOTTLEING : 29 JUNE 2015

ANALYSIS :

ALCOHOL: 14 % **TOTAL ACIDITY:** 5,66 G/L **VOLATILE ACIDITY:** 0,77 G/L **PH:** 3,60
TOTAL SUGAR: 1,3 G/L **LOTE:** L913



ESTATE  BOTTLED

QUINTA DO
PINTO

QUINTA DO PINTO, SOCIEDADE COMERCIAL E AGRÍCOLA, S.A.
ALDEIA GALEGA DA MERCEANA, 2580-081 ALENQUER, LISBOA, PORTUGAL
TELEM: + 351 919 100 800 FAX: + 351 263 769 202
E-MAIL: QUINTADOPINTO@QUINTADOPINTO.PT