

QUINTA DO PINTO

GRANDE ESCOLHA 2014



GRANDE ESCOLHA REPRESENTS THE BEST BLEND OF EACH VINTAGE. FROM THE BEST GRAPES OF 2014 CAREFULLY SELECTED WE OBTAIN THIS UNIQUE WINE OF ARINTO, MARSANNE, CHARDONNAY AND VIOGNIER. RESULTS AN ELEGANT AND WITH DISTINCTIVE AROMA, WITH GREAT AGEING CAPACITY, THIS WINE EXPRESSES THE NOBLE FRENCH VARIETIES THAT EXCELLENTLY ADAPTED TO THE ALENQUER REGION.

NOTAS DE PROVA

COLOUR: BRILLIANT CITRIC COLOUR

AROMA: DRIED FRUIT NOTES ESPECIALLY ALMOND, COMBINED WITH HONEY AND TOASTED BREAD, FROM THE STAGE IN FRENCH OAK BARRELS FROM THE AGING IN FRENCH NEW OAK.

MOUTH FEEL: CREAMY AND UNCTUOUS MOUTH WITH NOTES OF ALMONDS AND PINE. FINISHES LONG AND ELEGANT WITH BALANCE ACIDITY.

TEMPERATURE: 10-12 °C.

FOOD PAIRING: REFINED AND ELABORATE CUISINE.

VITICULTURA E ENOLOGIA

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

GRAPE VARIETIES: ARINTO (5%), MARSANNE (10%), CHARDONNAY (25%) VIOGNIER (60%)

VITICULTURE METHOD: INTEGRATED PRODUCTION

VINEYARD YIELD: 8 TON / HA.

WINEMAKING CAREFUL MANAGEMENT OF VEGETATION TO OPTIMIZE THE AROMATIC POTENTIAL OF GRAPES. MANUAL HARVEST INTO 18 KG CASES. SELECTION OF THE BEST BUNCHES AT THE ENTRANCE OF THE CELLAR. FERMENTATION WITH INDIGENOUS YEASTS FOLLOWED BY *BATONAGE* IN 225 LT 2ND YEAR FRENCH OAK BARRELS DURING 9 MONTHS. AGEING IN BOTTLE DURING 18 MONTHS.

HARVEST: 2014: 28 AUG (CHARDONNAY) 9 SEPT (VIOGNEIR) 12 SEPT (ARINTO), 14 SEPT (MARSSANNE).

BOTTLEING: 15 JULY 2015

ANAYSIS:

ALCOHOL: 14 % **TOTAL ACIDITY:** 5,0 g/L **VOLATILE ACIDITY:** 0,62 g/l **PH:** 3,39

SUGAR CONTENT: nd



ESTATE  BOTTLED

QUINTA DO
PINTO

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