

QUINTA DO PINTO

GRANDE ESCOLHA

RED 2013



GRANDE ESCOLHA REPRESENTS THE BEST BLEND OF THE 2013 HARVEST. FROM THE HAND PICKED GRAPES WE CAREFULLY SELECTED THE BEST BUNCHES OF TOURIGA NACIONAL AND SYRAH TO OBTAIN THIS UNIQUE WINE OF RESULTS AN ELEGANT AND WITH DISTINCTIVE AROMA, WITH GREAT AGEING CAPACITY, THIS WINE EXPRESSES THE INTEGRATION OF OUR TWO MOST NOBLE VARIETIES AND THEIR EXPRESSION IN THE ALENQUER REGION.

NOTAS DE PROVA

COLOUR: : DEEP GARNET COLOUR.

AROMA: RICH AND INTENSE, WITH NOTES OF BLACK FRUIT AND SPICES, NAMELY LICORICE, DUE TO THE AGEING IN THE OAK BARRELS, COMBINED WITH THE CHARACTERISTIC FLORAL AROMA OF THE TOURIGA NACIONAL.

TASTE: CREAMY, VELVETY TEXTURE AND WELL TAMED TANNINS, WITH NOTES OF RED FRUITS, LICORICE AND CHOCOLATE. END OF MOUTH IS LONG AND VERY ELEGANT. BEAUTIFUL BALANCED ACIDITY

SERVING 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: TOURIGA NACIONAL (20%) AND SYRAH (80%)

VITICULTURE METHOD: INTEGRATED PRODUCTION

VINEYARD YIELD: 8 TON / HA.

WINEMAKING MANUAL HARVEST INTO 20 KG CASES WITH SUBSEQUENT SELECTION OF BUNCHES. DE-STEMMING AND FERMENTATION WITH INDIGENOUS YEASTS AT A CONTROLLED FROM 24 ° C TO 28 ° C IN CEMENT DEPOSITS, FOLLOWED BY A PERIOD OF *CUVAISON* FOR 3 WEEKS, WHICH PROMOTED GREATER EXTRACTION OF NOBLE ELEMENTS OF THE SKINS, WITH SUBSEQUENT FERMENTATION MALOLACTIC. THE WINE AGED FOR 12 MONTHS IN 2ND AND 3RD YEAR FRENCH OAK BARRELS.

HARVEST: OCTOBER 2013

BOTTLEING: 15 JULY 2015

ANAYSIS:

ALCOHOL: 14 % **TOTAL ACIDITY:** 5,61 g/L **VOLATILE ACIDITY:** 0,74 g/l **PH:** 3, 64
L12



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