



QUINTA DO PINTO

MERLOT & SYRAH 2011



THIS HARVEST MERLOT AND SYRAH HANDPICKED GRAPES REACHED ITS PLENITUDE AT THE QUINTA DO PINTO TERROIR, AND CREATED THIS UNIQUE WINE!

WAITING FOR THE RIGHT TIME TO PICK THE FRUIT IS REWARDED BY OBTAINING THIS HARMONIOUS WINE THAT SHOWS A RICH AROMA AND AN ELEGANT AND VOLUPTUOUS PALATE.

VINTAGE 2011 WAS CHARACTERIZED BY A LONG SUMMER THAT HELPED TO REACHED THE PERFECT PHENOLIC MATURATION. THIS AND A SMALL PRODUCTION YIELD ADDED PERFECT CONCENTRATION TO THE RED WINES AT QUINTA DO PINTO.

TASTING NOTES

color: DEEP GARNET.

aroma: INTENSE AROMA OF BLACKCURRANT AND TRUFFLE, IN HARMONY WITH SPICY NOTES OF TOBACCO, COFFEE AND DARK CHOCOLATE.

palate: RIPE FRUIT- IT IS BIG AND ROUND, SHOWS VELVET BUT STILL PERSISTENT TANNINS. THE FINISH IS INTENSE, ELEGANT AND PERSISTENT.

-serving temperature: 16-18^oc.

food pairing: GAME AND CHEESE.

SOILS AND VITICULTURE

geology: CLAY-LIMESTONE SOILS, ORIGINATING FROM THE JURASSIC PERIOD. GENTLE SLOPES WITH SOUTHERN EXPOSURE.

grape varieties: MERLOT (55%) AND SYRAH (45%).

viticulture method: INTEGRATED PRODUCTION.

vineyard yield: 6.5 TONNES/HA

winemaking: CAREFUL VINE MANAGEMENT TO ENHANCE ALL THE FRUIT POTENTIAL. HANDPICKED GRAPES INTO 20 KG CASES FOLLOWED BY EXHAUSTED SELECTION OF BUNCHES IN THE CELLAR. TEMPERATURE CONTROLLED ALCOHOLIC FERMENTATION IN CONCRETE DEPOSITS FOR 14 DAYS, USING ONLY INDIGENOUS YEAST, FOLLOWED BY MALO-LACTIC FERMENTATION AND 9 MONTHS AGEING IN SECOND YEAR FRENCH OAK BARRELS.

vintage: SEPTEMBER 2012

Date of bottling: 14TH FEBRUARY 2013

ANALYSIS

alcohol: 14.3% **total acidity:** 5,9 g/L **volatile acidity:** 0,8 g/L **ph:** 3,64

Residual sugar: 3.9 g/L



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Safra 2011. Encontro com os Vinhos e Sabores, Lisboa 30/10 a 02/11 2015.