

QUINTA DO PINTO

TOURIGA NACIONAL, RESERVA 2016

DOC ALENQUER



THIS WINE IS EXCLUSIVELY MADE FROM HANDPICKED GRAPES FROM OUR OLD VINES OF THE **TOURIGA NACIONAL**, KNOWN TO BE THE ELDEST SINGLE PLOT IN THE AREA. A VARIETY THAT EXPRESSES IT'S UNIQUE POTENTIAL EACH HARVEST, VERY DISTINCTIVELY AT QUINTA DO PINTO TERROIR, REVEALING AN EXUBERANT COMBINATION OF POWER AND ELEGANCE, IN PERFECT HARMONY.

TASTING NOTES

COLOUR: DEEP GARNET WITH VIOLET TONES

AROMA: NOTES OF VIOLETS, WILD FRUITS, SUCH AS CURRANT AND BLACKBERRY, BLACK PRUNES & DARK CHOCOLATE.

TASTE: THIS WINE HAS A CREAMY TEXTURE AND SILKY TANNINS. IT IS AN ELEGANT WINE, SHOWING WELL THE WILD FRUIT NOTES, WITH A BALANCED ACIDITY EXPRESSIVE FROM THIS ATLANTIC COAST EXPRESSION. LONG FINISH.

SERVING TEMPERATURE: 16°- 18° C (61°-64°F)

FOOD PAIRING: RED MEAT DISHES AND CHEESE PLATES. ELABORATE PORTUGUESE TRADITIONAL DISHES. GAME MEAT. DARK CHOCOLATE DESSERTS.

VITICULTURA E ENOLOGIA

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

GRAPE VARIETY: TOURIGA NACIONAL (100%) - OLD VINES

VITICULTURE METHOD: CERTIFIED: INTEGRATED PRODUCTION. NO HERBICIDES.

VINEYARD YIELD AVERAGE: 7,5 TON / HA

WINEMAKING: CAREFUL VINE MANAGEMENT TO ENHANCE ALL THE FRUIT POTENTIAL. HANDPICKED GRAPES INTO 20 KG CASES FOLLOWED BY AN EXHAUSTED SELECTION OF BUNCHES IN THE CELLAR.

ALCOHOLIC FERMENTATION WITH INDIGENOUS YEASTS FOR 14 DAYS IN A TEMPERATURE RANGE OF 24°-28°C (75°-82°F), FOLLOWED BY POST-FERMENTATION MACERATION FOR 3 WEEKS, AGEING FOR 11 MONTHS IN FRENCH AND HUNGARIAN OAK BARRELS, THIS WINE REVEALS VERY GOOD STRUCTURE AND ELEGANCE.

HARVEST: 11TH OCTOBER 2016

BOTTLING: 6TH JUNE 2018

ANALYSIS:

ALCOHOL: 13,5% **TOTAL ACIDITY:** 5,36G/L **VOLATILE ACIDITY:** 0,62 G/L

PH: 3,52 **SUGAR CONTENT:** 0,9G/L **LOT:** L516



ESTATE  BOTTLED

QUINTA DO
PINTO

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