

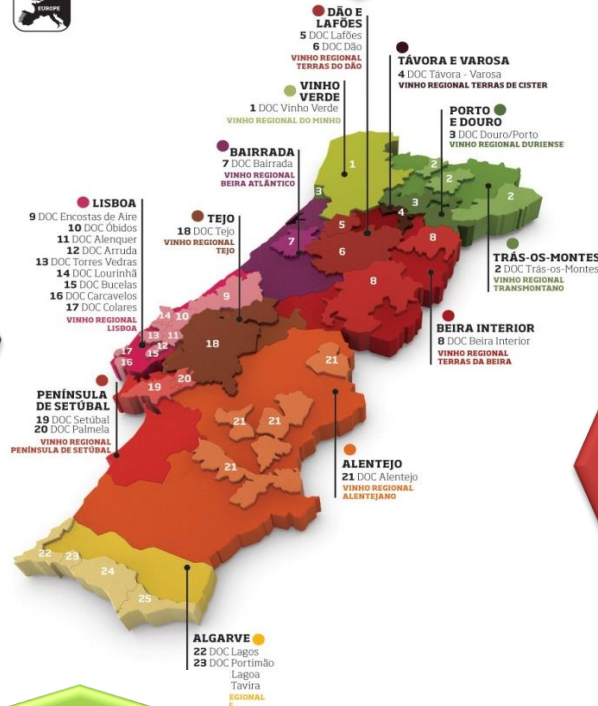
ESTATE  BOTTLED

QUINTA DO
PINTO





Portugal: Climate influence



Influência Continental:

affects the Douro, Trás-os-Montes and the interior of the Alentejo regions, causing high temperature amplitudes and light to moderate rainfall

Influência Atlântica:
The Atlantic Ocean influences the entire western coast of the country, leading to moderate temperatures and cool winds;

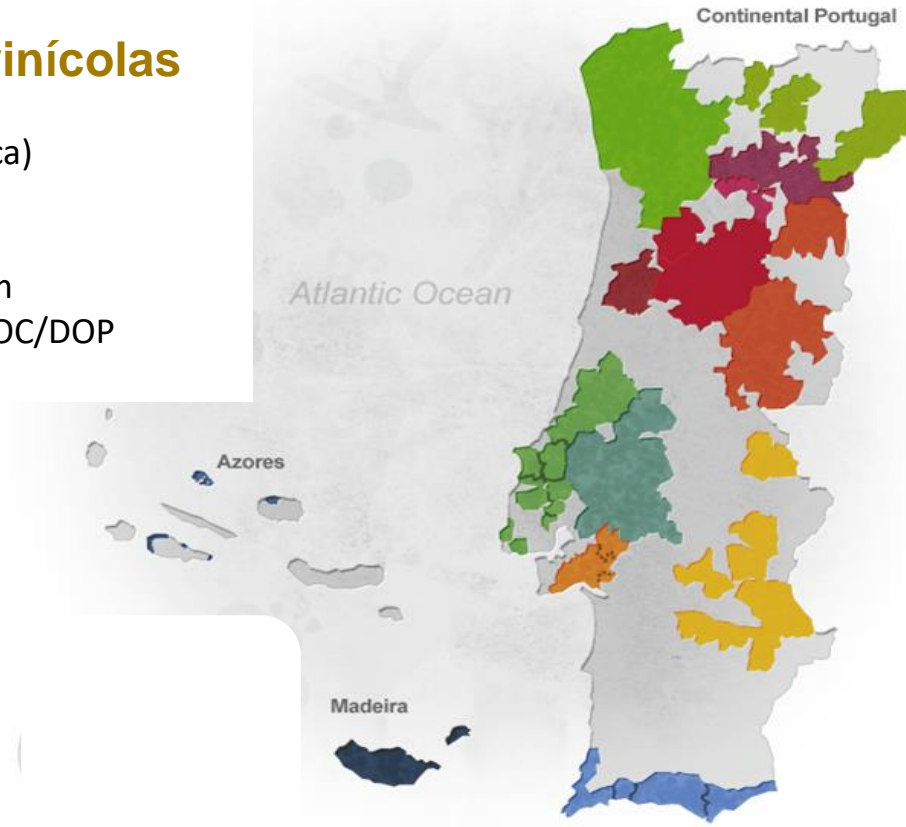
Influência Mediterrânica:

in the Algarve region causing dry, hot summers and mild winters.



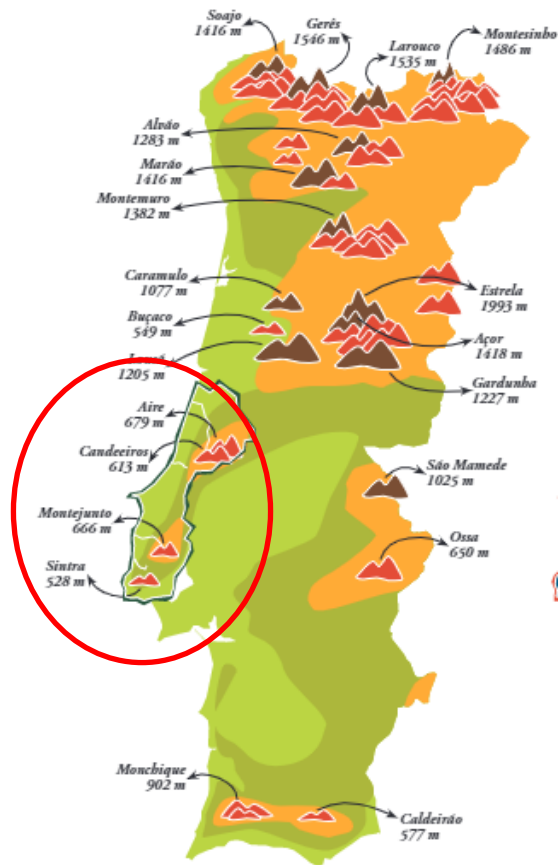
Portugal- Regiões Vitivinícolas

- 14 Wine Regions IG (Indicação Geográfica) or IGP - Indicação Geográfica Protegida)
- 31 Apellations - Denominação de Origem / Denominações de Origem Protegida DOC/DOP
- Different micro climats and soils
- 250 wine grapes

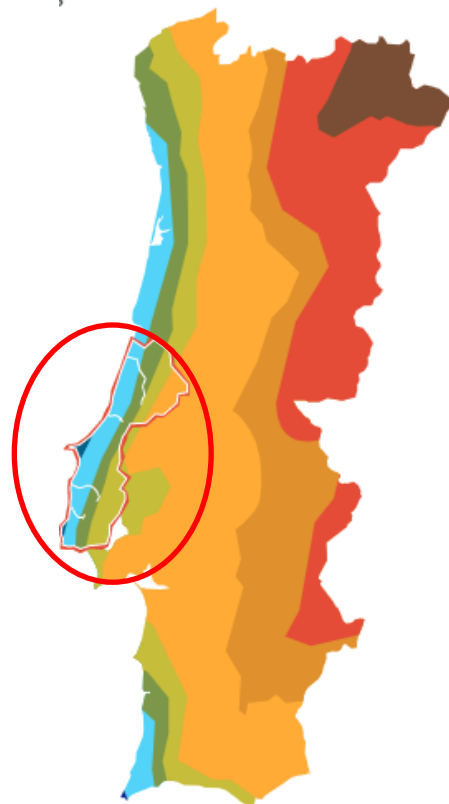


Originates diferente styles of wines!
Authenticity!

Topografia Topography

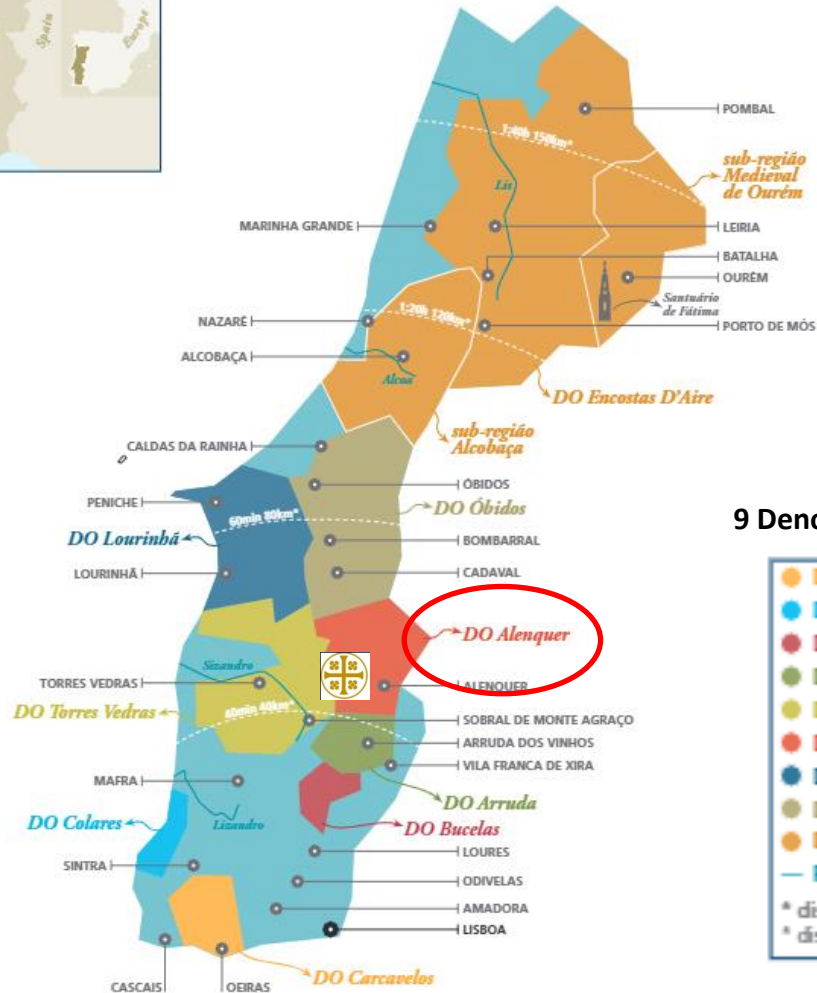


Influência Atlântica Atlantic Influence



Região Demarcada dos Vinhos de Lisboa

Lisboa Demarcated Wine Region



9 Denominações de Origem





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Our History

History reports that the wine produced here in our estate, two centuries ago, were so outstanding within the region, that they were worth more *Pinto's* coins, the gold coin in circulation during the reign of D. João V.



The motivation for the Cardoso Pinto Family's project "Quinta do Pinto" is this return to its origins, where the wine is admittedly of a superior quality and becomes **the landmark of the region.**

*The reason why we are known as **QUINTA DO PINTO!***



ESTATE  BOTTLED



Our Family

QUINTA DO
PINTO





Our Estate

Quinta do Pinto is a beautiful property of 120 hectares.
Family Wine Estate - **grown, produced** and **bottled** - with a beautiful vineyard surrounding a 17th century manor house with a semidetached cellar.

Quinta do Pinto belongs to DOC Alenquer appellation, in the heart of the IG Lisbon Wine Region.
It is located **60km Northeast from the capital Lisbon city and only 25km from the Atlantic Ocean**.



Our Estate

The 17th Century Manor House is located in the center of the property with a semi-detached cellar surrounded by the vineyards laid down on gentle slopes.





Our Vineyard

The 63 hectares of **gently drained slopes of vineyard are facing south**, sheltered from northern winds by the Montejunto Mountain and enriched by the **Atlantic Ocean breeze** (25 km from the sea)

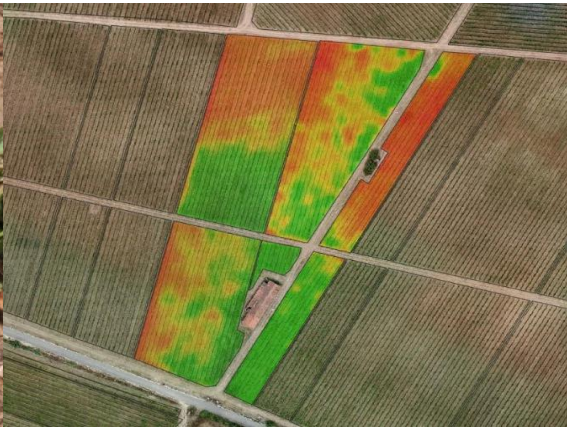
Clay limestone soils; 155 mt altitude and a level of **700 mm** rain per year – no irrigation.
pH of the soils **7-7,5**





Our Vineyard

- Certified **Integrated Production**. In the vineyard management, we do minimal intervention for maximum uptake of the grapes potential in this terroir.
- We are moving on for a non quimical intervention by the practice of a **Sustainable farming** with **Rational and focal intervention** supported with **techniques of Precision Agriculture and microzones**. 100% Herbicide free and 100% organic fertilization. Implementation of a “living vi
- Low production yields: 7,5- 8 – 9 ton / hectare





Our Vineyard

63 hectares:

38 red

25 white

47 year Old vines,

18, 17 year old vines .

10 ha planted in 2014,

3 ha re-grafted in 2015

3 ha planted in 2021

3 planted this year!





Our Grapes – 27 varieties

The continuous sheet of vineyard hosts **Portuguese** varietals especially **Regional** ones, as well as **International** varietals.

This allows us to make **exquisite and unique blends** of Portuguese traditional grapes and French varietals, specially from Cotes du Rhone wine region.

Red Grapes

Portuguese: Touriga Nacional, Aragonês , Alfrocheiro, Castelão, Tinta Miúda, Tinta Barroca and Touriga Franca.

International: Cabernet Sauvignon, Syrah, Merlot , Petit Verdot and Cabernet Franc.

White Grapes

Portuguese: Arinto, Fernão Pires , Antão Vaz, Alvarinho, Viosinho and Encruzado.

International: Marsanne, Roussanne, Viognier, Chardonnay, Sauvignon Blanc and Gris, Chenin Blanc, Semillon and Verdejo.





Our Cellar

The traditional **cement deposits**, the cellar is equipped with the latest enological technology to ensure that the judiciously selected grapes, **fermented exclusively with indigenous yeast**, give raise to **terroir** and **natural** wines.

Vegan certification.



In the barrel room various nationalities (Portuguese, Hungarian, American and French) oak barrels





Our Wines

White wines are rich, creamy and full bodied, with a mineral and crisp acidity due to the natural influence of the Atlantic breeze.

Red wines are vibrant, fresh and elegant, structured tannins and full of character.





25 Grapes Varieties - 3 brands of Wines

ESTATE  BOTTLED

QUINTA DO
PINTO


Vinhas do
Lasso

TERRAS DO
anjo



ESTATE  BOTTLED

QUINTA DO PINTO



A tribute to the gold coin PINTO
and a tribute to our Grandfather Pinto

Combines the character of Portuguese
grapes with the power of the international
varieties, creating unique blends that
represent all the diversity of the grapes we
have planted in our estate.



ESTATE  BOTTLED

QUINTA DO PINTO





Lasso is the surname of our **Grandmother.**

A tribute to the **Regional Lisbon indigenous** grapes and blends.





TERRAS DO
anjo

The name of our **Estate, our home.**

A tribute to the capacity that the Lisbon region has to embrace the internacional grapes, creating **regional blends with an international touch.**



TERRAS DO
anjo





ESTATE  BOTTLED

QUINTA DO
PINTO

Our contacts:

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VINHAS DO LASSO

COLHEITA SELECIONADA - WHITE 2020

DOC ALENQUER



THIS WINE IS THE MAXIMUM EXPRESSION OF THE LISBON REGION AS IT IS THE RESULT OF THE BLEND OF THE TWO MOST TRADITIONAL REGIONAL WHITE GRAPE VARIETIES OF LISBON - ARINTO AND FERNÃO PIRES. A PERFECT MARRIAGE OF THE EXUBERANT AROMA AND CREAMINESS IN THE PALATE FROM THE FERNÃO PIRES AND THE CITRIC FRESHNESS AND MINERALITY OF THE ARINTO.

TASTING NOTES

COLOUR: BRILLIANT CITRIC COLOUR

AROMA: GOOD INTENSITY AROMA, FLORAL, CITRUS AND WHITE FRUIT NOTES, GREAT MINERALITY.

MOUTH: LIVELY AND ELEGANT ATTACK. DELICATE FRUIT NOTES FROM THE FERNÃO PIRES GRAPE COMBINED WITH THE CITRIC NOTES OF THE ARINTO. DRY WINE, WITH A FRESH FINISH, WITH "SALTY" NOTES TYPICAL FROM OUR TERROIR

SERVING TEMPERATURE: 8-10 °C.

SERVING SUGGESTIONS: SEAFOOD, SUSHI, GRILLED FISH AND VEGETARIAN DISHES. CHEESE AND FRUIT DESSERTS.

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: ARINTO (70%), FERNÃO PIRES (30%)

VITICULTURE METHOD: INTEGRATED PRODUCTION. NO HERBICIDES.

VINEYARD YIELD: 9 TON / HA.

WINEMAKING PROCESS: CAREFUL MANAGEMENT OF VEGETATION TO OPTIMIZE THE POTENTIAL OF GRAPES VARIETIES. NIGHT HARVEST (HANDPICKED). DESTEMMING FOLLOWED BY COLD MACERATION FOR 4 HOURS FOLLOWED BY PRESSING. THE MUST WAS CLARIFIED IN COLD FOR 48H BY NATURAL SETTLING IN REFRIGERATED VATS. FERMENTATION IN CEMENT TANKS, USING ONLY INDIGENOUS YEAST, WITH CONTROLLED TEMPERATURE AT 15- 16 °C

HARVEST: FERNÃO PIRES 20 TH AUGUST, ARINTO 29TH SEPTEMBER 2020

BOTTLING: 13TH APRIL 2021

ANALYSIS :

LOTE:L 420 **ALCOHOL:**13% **TOTAL ACIDITY:** 6.2 g/L **VOLATILE ACIDITY:** 0.29 g/L
PH:3.31 **TOTAL SUGAR:** 2.3 g/L



ESTATE  BOTTLED

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QUINTA DO PINTO

ESTATE COLLECTION



WHITE – 2019



THIS WINE IS THE RESULT OF A UNIQUE BLEND OF THE TRADITIONAL LISBON GRAPES - ARINTO AND FERNÃO PIRES, WITH VIOSINHO, TOGETHER WITH THE CHARACTERFUL FRENCH GRAPES: ROUSSANNE, VIOGNER AND CHARDONNAY. IT REPRESENTS THE DIVERSITY OF GRAPE VARIETIES THAT WE HAVE PLANTED AT QUINTA DO PINTO ESTATE AND OUR CONSTANT SEARCH TO CREATE UNIQUE BLENDS BY HARMONIZING GRAPES OF DIFFERENT ORIGINS. THE PORTUGUESE VARIETIES ARISE IN THE FOREFRONT, IMPOSING THEIR PERSONALITY AND PARTICULARITY, WHILE THE FRENCH GRAPES FOLLOW WITH ALL THEIR COMPLEXITY AND DELICACY, HIGHLIGHTING THE BOUQUET.

TASTING NOTES

COLOUR: BRILLIANT YELLOW-CITRUS

AROMA: INTENSE NOTES OF CITRUS, WHITE FRUIT AND SUBTLE TROPICAL, ALONG WITH HINTS OF HONEY AND SOME SALINITY.

TASTE: RICH WINE DUE TO THE DIVERSITY OF FRESH FRUIT. NICE MINERALITY, BALANCED ACIDITY THAT SUPPORTS THE STRUCTURE AND CREAMINESS OF THE WINE. LONG AND PERSISTENT FINISH.

SERVING TEMPERATURE: 8°- 10° C.

PAIRING FOOD: SEAFOOD DISHES AND FISH, ESPECIALLY GRILLED. RICH SALADS.

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: VIOSINHO (25%), VIOGNER (25%), CHARDONNAY (15%), ROUSSANNE (15%), ARINTO (10%) AND FERNÃO PIRES (10%)

VITICULTURE METHOD: INTEGRATED PRODUCTION (CERTIFIED). HERBICIDES FREE.

VINEYARD YIELD AVERAGE: 7.5 TON / HA, AVERAGE 14 YEAR OLD VINES

WINEMAKING: CAREFUL MANAGEMENT OF VEGETATION TO OPTIMIZE THE AROMATIC POTENTIAL OF GRAPES. MANUAL HARVEST FOLLOWED BY SELECTION OF THE BEST BUNCHES AT THE ENTRANCE OF THE CELLAR. STEMMING AND CRUSHING. THE MUST WAS CLARIFIED BY NATURAL SETTLING IN REFRIGERATED VATS. FERMENTATION GRAPE BY GRAPE WITH INDIGENOUS YEASTS IN CEMENT TANKS WITH CONTROLLED TEMPERATURE OF 15-16°C. THE ROUSSANNE, FERMENTED AND AGED IN USED 500L FRENCH OAK BARRELS.

HARVEST: VIOSINHO 25/8, ARINTO 9/9, VIOGNER 26/8, CHARDONNAY 27/8, ROUSSANNE 5/9, FERNÃO PIRES 24/8

BOTTLING: 26TH FEBRUARY 2020

ANALYSIS

ALCOHOL: 13.5% **TOTAL ACIDITY:** 7.1 g/L **VOLATILE ACIDITY:** 0.49 g/L

PH: 3.19 **TOTAL SUGAR:** <1.5 g/L **LOTE:** L 538



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QUINTA DO PINTO

ARINTO – 2018

DOC ALENQUER



THE ARINTO GRAPE IS THE MOST RELEVANT GRAPE OF THE LISBON REGION. TO ITS CHARACTERISTIC NATURAL ACIDITY, THIS WINE HAS A CREMOSITY AND AN AROMATIC POTENTIAL THAT IS DISTINCTIVE OF QUINTA DO PINTO'S WINES. FROM THE ART OF WAITING FOR THE OPTIMAL MATURATION POINT OF THIS GRAPE RESULTS THE PERFECT COMBINATION OF A RICH AROMA TO A DISTINCT AND IRREVERENT PALATE.

TASTING NOTES

COLOUR: BRILLIANT COLOUR

AROMA: ELEGANT AND DISCRETE. CHARACTERISTIC OF THE GRAPE, IT EXPRESSES CITRUS AROMAS, WHERE THE LIME IS HIGHLIGHTED, WITH NOTES OF ORANGE BLOSSOM. MINERAL.

TASTE: WITH THE CREAMINESS CHARACTERISTIC OF QUINTA DO PINTO'S WINES, THE MOUTH HAS CITRUS NOTES STAND OUT, COMBINED WITH A VERY PLEASANT FRESHNESS AND A PERSISTENT MOUTHFEEL.

SERVING TEMPERATURE: 8°- 10° C.

PAIRING FOOD: BY THE GLASS! SEAFOOD DISHES AND GRILLED FISH. RICH SALADS. ITALIAN FOOD, SUSHI AND CEVICHE!

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: ARINTO (100%)

VITICULTURE METHOD: INTEGRATED PRODUCTION
VINEYARD YIELD AVERAGE: 7,5 TON / HA

WINEMAKING: CAREFUL MANAGEMENT OF VEGETATION TO OPTIMIZE THE AROMATIC POTENTIAL OF GRAPES. MANUAL HARVEST FOLLOWED BY SELECTION OF THE BEST BUNCHES AT THE ENTRANCE OF THE CELLAR.

STEMMING AND SOFT CRUSHING, THE MUST WAS CLARIFIED BY NATURAL SETTLING IN REFRIGERATED VATS. FERMENTATION WITH INDIGENOUS YEASTS IN CEMENT TANKS WITH CONTROLLED TEMPERATURE. 10% OF THE ARINTO FERMENTED AND AGED FOR 5 MONTHS IN OLD FRENCH OAK BARRELS TO ENHANCE THE COMPLEXITY OF THE WINE.

HARVEST: SEPTEMBER 2018

BOTTLING: 22 TH APRIL 2019

ANALYSIS

ALCOHOL: 14 % **TOTAL ACIDITY:** 7,4 g/l **VOLATILE ACIDITY:** 0,34 g/l **pH:** 3,11
TOTAL SUGAR: <1,5 g/L **LOTE:** L 732



ESTATA  BOTTLED

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VINHAS DO LASSO

COLHEITA SELECIONADA, RED 2017



THE FRESHNESS AND AUTHENTICITY OF THE LISBON WINE REGION ARE WELL REVEALED IN THIS WINE. IT IS THE INTERESTING RESULT OF THE BLEND OF THE NATIONAL GRAPES OF ARAGONEZ, TOURIGA NACIONAL, WITH THE REGIONAL CASTELÃO. IT IS AN ELEGANT WINE, GOOD COMPLEXITY, WITH RICH AROMAS, ROUND TANNINS AND SMOOTH TEXTURE. IT HAS A LONG AND PERSISTENT AFTERTASTE.

TASTING NOTES

COLOUR: RUBY.

AROMA: EXUBERANT AROMAS OF RED FRUIT, SPICES & FLORAL HINTS.

TASTE: ELEGANT, FRUITY, EXCELLENT FRESHNESS ASSOCIATED WITH THE ATLANTIC INFLUENCE, POLISHED TANNINS ALLOWING GOOD COMPLEXITY AND A LONG & PERSISTENT FINISH. GREAT WINE TO DRINK BY THE GLASS OR TO BE PAIRED WITH FOOD..

SERVING TEMPERATURE: 16-18 ° C.

FOOD PAIRING: BARBACUE, CHEESE PLATES, MEAT DISHES, ITALIAN CUISINE.

VITICULTURE AND ENOLOGY

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

GRAPE VARIETIES: TOURIGA NACIONAL (40%), ARAGONEZ (40%), CASTELÃO (20%)

VITICULTURE METHOD: INTEGRATED PRODUCTION

VINEYARD YIELD: 8 TON / HA

WINEMAKING PROCESS

SUSTAINABLE VITICULTURE PRACTICE, CAREFUL VINE MANAGEMENT TO ENHANCE ALL THE FRUIT POTENTIAL. NIGHT HARVEST, DESTEMMING AND GENTLE CRUSHING FOLLOWED BY FERMENTATION IN TRADITIONAL CEMENT TANKS, WITH INDIGENOUS YEASTS AT TEMPERATURE CONTROLLED AT 22-25° C, WITH SMOOTH PUMP-OVERS FOR BEST EXTRACTION OF THE FENOLIC COMPOUNDS. AFTER ELABORATING THE BLEND, THE WINE AGED FOR 3 YEARS IN THE CEMENT TANKS ALLOWING A SMOOTHENES AND A NATURAL ESTABILIZATION OF THE FENOLIC COMPOUNDS. BEFORE BOTTLING THE WINE WAS LIGHTLY FILTERED.

HARVEST: SEPTEMBER 2017

BOTTLING: 13TH APRIL 2021

ANALYSIS:

ALCOHOL: 14% **TOTAL ACIDITY:** 4.99 g/L **VOLATILE ACIDITY:** 0.67 g/L

PH: 3.7 **TOTAL SUGAR:** 1.4 g/L **SULPHUR DIOXIDE:** 127mg/L **LOTE:** L336



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QUINTA DO PINTO

ESTATE COLLECTION RED - 2015



RICH AND ELEGANT WINE THAT RESULTS OF THE ALLIANCE OF THE MOST PRESTIGIOUS PORTUGUESE INDIGENOUS VARIETIES TOURIGA NACIONAL, ARAGONEZ AND WITH THE TRADITIONAL TINTA MIÚDA, WITH THE RENOWNED FRENCH VARIETIES CABERNET SAUVIGNON AND SYRAH. THE OBJECTIVES SET OUT IN THE QUINTA DO PINTO PROJECT ARE WELL REPRESENTED HERE - A WINE WITH CHARACTER, HARMONY AND DIFFERENTIATION, WHICH EXPRESSES THE DIVERSITY OF VINEYARDS, RICHNESS OF OUR TERROIR, AND OF THE VIBRANCY THAT SHOWS THE PROXIMITY TO THE ATLANTIC OCEAN.

TASTING NOTES

COLOUR: DEEP RUBY COLOUR.

AROMA: INTENSE, DARK FRUIT, SPICES AND MENTHOL NOTES WITH BALSAMIC HINTS, PERFECTLY MATCHED WITH DARK CHOCOLATE, TOAST AND SOME SMOKY HINTS.

MOUTH: RICH AND VOLUPTUOUS ATTACK WITH THE ACIDITY OF THE TERROIR BALANCING THE STRUCTURE OF THE WINE - POLISHED TANNINS AND A GREAT PERSISTENCY EXHIBITING THE HARMONY OF CONTRAST OF THE NOTES OF THE DIFFERENT GRAPE VARIETIES.

SERVING TEMPERATURE: 16°- 18° C.

PAIRING 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 (16%), ARAGONEZ (16%), TINTA MIÚDA (12%), SYRAH (24%) E CABERNET SAUVIGNON (8%) E PETIT VERDOT (24%).

VITICULTURE METHOD: CERTIFIED INTEGRATED PRODUCTION, HERBICIDE FREE.
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 SELECTION OF BUNCHES IN THE CELLAR.

TEMPERATURE CONTROLLED ALCOHOLIC FERMENTATION IN SEPARATE VATS OF CONCRETE DEPOSITS USING ONLY INDIGENOUS YEAST FOR 14 DAYS, FOLLOWED BY MALOLACTIC FERMENTATION. EACH GRAPE VARIETY AGEAD SEPARATELY IN SECOND AND THIRD YEAR FRENCH OAK BARRELS FOR 9 MONTHS.

HARVEST: SEPTEMBER 2015: ARAGONEZ DAY 15, SYRAH DAY 17, CABERNET SAUVIGNON DAY 30, TOURIGA NACIONAL DAY 26, TINTA MIÚDA DAY 31 E PETIT VERDOT DAY 17

BOTTLING: 31TH MAY 2017

ANALYSIS:

ALCOHOL: 14,5% | TOTAL ACIDITY: 5,5 G/L | VOLATILE ACIDITY: 0,64 G/L
PH: 3,65 TOTAL SUGAR: 1,0 G/L | LOTE: L915



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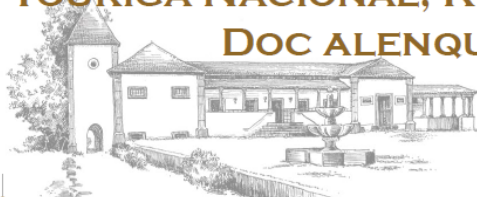
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QUINTA DO PINTO

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 TANNING. 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. COMPLETE SUSPENSION WITH SOUTHERN-DRY CLIMATE

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



BOTTLE



QUINTA DO
PINTO