



PRODUCER PROFILE

Estate owned by: Sandra Tavares da Silva
and Jorge Serodio borges
Winemaker: Sandra Tavares da Silva and
Jorge Serodio Borges
Total acreage under vine: 45
Estate founded: 2001
Winery production: 30,000 Bottles
Region: DOC Douro
Country: Portugal

Pintas 2016

WINE DESCRIPTION

This wine is sourced from the 80-year-old Pintas vineyard, which contains a field blend of over 35 indigenous varieties. The grapes are carefully selected and foot trodden in traditional granite lagares during the maceration and fermentation process. The wine is then aged for 22 months in 70% new and 30% second-passage French oak barriques.

TASTING NOTES

Full-bodied and deep, Pintas shows spicy and floral aromas and flavors of blackberry and dark chocolate. Ripe, round, and balanced with notable acidity, it has fine tannins and a long, persistent finish.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Pintas vineyard
Vineyard size:	8 acres
Soil composition:	Schist
Training method:	Bush
Elevation:	990 feet
Vines/acre:	2,400
Yield/acre:	1.2 tons
Exposure:	Southern
Year vineyard planted:	1930
Harvest time:	September
First vintage of this wine:	2001
Bottles produced of this wine:	5,500

WINEMAKING & AGING

Varietal composition:	Field Blend
Fermentation container:	Granite lagares
Length of alcoholic fermentation:	12 days
Fermentation temperature:	75 °F
Maceration technique:	Foot-trodden
Length of maceration:	12 days
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New-One year
Type of oak:	French
Length of aging before bottling:	22 months

ANALYTICAL DATA

Alcohol:	13.7 %
pH level:	3.6
Residual sugar:	0.6 g/L
Acidity:	5.5 g/L
Dry extract:	32.8 g/L