



PRODUCER PROFILE

Estate owned by: Sandra Tavares da Silva
and Jorge Serôdio Borges
Winemaker: Sandra Tavares da Silva and
Jorge Serôdio Borges
Total acreage under vine: 45
Estate founded: 2001
Winery production: 5,500 Bottles
Region: DOC Douro
Country: Portugal

Wine & Soul Pintas 2008

WINE DESCRIPTION

All grapes are carefully selected and foot trodden in granite lagares during the maceration and fermentation process. The wine is then aged for 20 months in 70% new and 30% second passage French oak barriques.

TASTING NOTES

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

VINEYARD & PRODUCTION INFO

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

WINEMAKING & AGING

Varietal composition:	A blend of over 30 different indigenous grape varieties
Fermentation container:	Granite lagares
Length of alcoholic fermentation:	12 days
Fermentation temperature:	75 °F
Maceration technique:	Foot treading
Length of maceration:	12 days
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	70% new and 30% second passage
Type of oak:	French oak
Length of aging before bottling:	20 months

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.8
Residual sugar:	3.5 g/L
Acidity:	5.5 g/L
Dry extract:	34.4 g/L