



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 Character 2016

WINE DESCRIPTION

Pintas Character is made from a field blend of 30 different varieties from the 45-year old Vale de Mendiz vineyard adjacent to the 85-year old Pintas vineyard. Some of the varieties are the indigenous Touriga Franca, Tinta Roriz, and Touriga Nacional. The wine is fermented in traditional granite lagares and aged for 18 months in 50% new and 50% second-passage French oak barriques.

The harvest was planned for the second week of September in perfect weather conditions. All grapes previously selected and de-stemmed were foot trodden in stone lagares during the fermentation process (10 days). The aging and malolactic fermentation was developed in french oak barrels for 18 months.

TASTING NOTES

Rich and powerful, this wine shows notes of raspberry, black cherry and plums. On the palate it is fresh and velvety with well integrated tannins and a long, persistent finish.

VINEYARD & PRODUCTION INFO

Vineyard name: The Vale de Mendiz vineyard

Vineyard size: 30
Soil composition: Schist
Training method: Bush

Elevation: 990-1,320 feet

Vines/acre: 2,000 Yield/acre: 1.6 tons

Exposure: Northern / Southern

Year vineyard planted: 1970
Harvest time: September
First vintage of this wine: 2005
Bottles produced of this wine: 5,500

WINEMAKING & AGING

Varietal composition: Field Blend Fermentation container: Stone lagares Length of alcoholic fermentation: 10 days 75 °F Fermentation temperature: Maceration technique: Foot-trodden Length of maceration: 10 days Malolactic fermentation: Yes Type of aging container: Barrels Size of aging container: 225 L Age of aging container: New-One year

Age of aging container: New-One ye
Type of oak: French
Length of aging before bottling: 18 months

ANALYTICAL DATA

 Alcohol:
 14.1%

 pH level:
 3.5

 Residual sugar:
 0.6 g/L

 Acidity:
 5.5 g/L

 Dry extract:
 31.8 g/L

