WINE & SOUL

Wine & Soul Pintas Porto Vintage 2017

WINE DESCRIPTION

Made from a field blend of over 30 different indigenous grape varieties. All grapes were carefully selected and foot trodden in lagares for 5 days until brandy was added to stop the fermentation. The juice is then aged in an old Port Tonel for 19 months, after which the wine was bottled.

TASTING NOTES

This is a well balanced and delightful Vintage Port, with flavors of dark plum and mint chocolate. Full and ripe tannins show the aging capacity of this young port.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Pintas Vineyard
Vineyard size:	5
Soil composition:	Schist
Training method:	Bush
Elevation:	825 feet
Vines/acre:	2,400
Yield/acre:	1.2 tons
Exposure:	Southern
Year vineyard planted:	1930
Harvest time:	September
First vintage of this wine:	2003
Bottles produced of this wine:	3,000

WINEMAKING & AGING

Varietal composition:	Field Blend
Fermentation container:	Granite lagares
Length of alcoholic fermentation:	5 days
Maceration technique:	Foot-trodden
Length of maceration:	5 days
Malolactic fermentation:	No
Type of aging container:	Barrels
Size of aging container:	25 HL
Age of aging container:	40 years
Type of oak:	Portuguese
Length of aging before bottling:	19 months

ANALYTICAL DATA

Alcohol:	21%
pH level:	3.6
Residual sugar:	109 g/L
Acidity:	4.92 g/L
Dry extract:	147.3 g/L

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: 3,000 Bottles
Region: DOC Douro
Country: Portugal

WINEBOW IMPORTS

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