



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: 2,000 Bottles
 Region: DOC Douro
 Country: Portugal

Wine & Soul Pintas 2021

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.

87 years old vineyard with a field blend of more than 40 different indigenous grape varieties.

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 all the fermentation process (10 days). The aging and malolactic fermentation was developed in french oak barrels during 20 months.

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
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:	2,000

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
Total SO2:	76 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.63
Residual sugar:	0.9 g/L
Acidity:	5.8 g/L
Dry extract:	33 g/L