

PINTAS VINTAGE PORT 2009 DOURO RED / TINTO



COMPANY: Sandra is winemaker at Quinta do Vale D. Maria since 1999 and in Quinta de Chocapalha (family's estate) since 2000 and Jorge is also winemaker at Quinta do Passadouro and is involved in new projects in Douro Valley. "In 2001 we decided to make a wine together, so we bought an old port lodge at Vale de Mendiz, rebuilt the lagares and choosed grapes from the Pinhão Valley. In 2003 we bought the vineyard. Our goal is to create wines that express all the character of the traditional vineyards and varieties from the Douro Valley. A balanced wine between the concentration, complexity and elegance. Finally in 2003 we made our first Vintage Port, a dream that we had since we started this project!"

REGION: Douro Valley

VINEYARD: It's a 79 year old vineyard, traditional for Vintage Port with more than 30 different portuguese grape varieties.

VINIFICATION: The harvest was planned for the last week of September in perfect weather conditions. All grapes previously selected and non destemmed were foot trodden in stone lagares. The aging was developed in a old Port Tonel during 19 months, after which the wine was bottled.

TOTAL PRODUCTION: 4 000 bottles of 75 cl • 500 bottles of 37,5 cl

ANALITICAL NOTES: Alcohol – 20,0% vol.
• Total Acidity – 4,9 g/L (tartaric acid) • Volatile Acidity – 0,20 g/L (acetic acid) • pH – 3,73 • Total Extract – 141 g/L

EMPRESA: Fundada em 2001 pelo casal de enólogos Sandra Tavares da Silva e Jorge Seródio Borges, que têm investido e comprado vinhas velhas e propriedades no vale do Rio Pinhão.

"O nosso objectivo é criar vinhos que expressem todo o carácter das vinhas velhas e castas indígenas do Douro, procurando o equilíbrio entre a concentração, complexidade e elegância."

REGIÃO: DO Porto

VINHA: Vinha com 79 anos com cerca de 30 castas autóctones do Douro

VINIFICAÇÃO: A vindima realizou-se em perfeitas condições atmosféricas na última semana de Setembro. As uvas devidamente seleccionadas fermentaram em lagar com pisa a pé e o estágio decorreu num Tonel durante 19 meses.

PRODUÇÃO TOTAL: 4000 gfs 75cl, 500 gfs 37,5cl.

DADOS ANALÍTICOS: Alcool: 20,0% vol. Acidez total: 4,9 g/L (Ácido Tartárico) Acidez Volátil: 0,20 g/L (Ácido Acético) pH: 3,73 • Extracto seco: 141 g/L.

PINTAS VINTAGE PORT 2011 DOURO RED / TINTO



COMPANY: Established in 2001 by Sandra Tavares da Silva and Jorge Serôdio Borges, both winemakers and couple, that have been investing and acquiring old vineyards and properties at Pinhão Valley.

“Our goal is to create wines that express all the character of the the traditional vineyards and varieties from the Douro Valley. Balanced wines between the concentration, complexity and elegance.”

REGION: DO Porto

SUB REGION: Cima Corgo, Pinhão Valley, Vale de Mendiz.

VINEYARD: 81 years old single vineyard with more than 30 different indigenous Douro grape varieties.

VINIFICATION: the harvest was planned for the last week of September in perfect weather conditions. All grapes previously selected and non de-stemmed were foot trodden in stone lagares. The aging was developed in a old Port Tonel during 19 months, after which the wine was bottled.

TOTAL PRODUCTION: 4000 bottles of 75cl, 200 bottles 37,5cl.

ANALITICAL NOTES: Alcohol: 19,5% vol. TotalAcidity:4,3g/L (Tartaric Acid) Volatile Acidity: 0,32 g/L (Acetic Acid) pH: 3,84 • Total Extract: 141,3 g/L.

TASTING NOTE: 2011 is a classic vintage year, the wet and cold winter preceding the harvest permitted the vines to have great reserves of ground water for the hot and dry summer. The crop ripened very well with great balance, showing beautiful pure fresh fruit, intense aromatic expression and firm and beautiful tannins that will ensure longevity.

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NOTA DE PROVA: 2011 é um ano clássico, o inverno frio e chuvoso que antecedeu a vindima permitiu a vinha ter boas reservas de água no subsolo para o Verão quente e seco. As uvas amadureceram muito equilibradas, mostrando fruta fresca, expressão aromática muito intensa e taninos firmes que permitirão assegurar a longevidade deste vinho.