

# Quinta do Pinto 2018 Estate Collection White

WineWise Code	PQP-ECW18
Country	Portugal
Region	Lisbon
Color/Style	White
Farming Practices	Sustainable
Varieties	Fernão Pires (20%) Viosinho (20%) Chardonnay (20%) , Arinto (15%) Roussanne (15%) Chenin Blanc (10%)
ABV	13.5
Residual Sugar	total sugar 4.1
Acidity	5.7
Closure	cork
Case Size	12x750
Pricing	Discountable
Pumpover/Punchdown	pumpover
Destemming	total destemming
Fermentation Vessel	cement deposit
Aging Method	Roussanne only, fermented and aged in new 225 lt barrels and second year 500lt oak barrels.
Filtered	battonage on the roussanne
Yeast	indigenous
Malolactic	no
Added Sulfur	yes
Vineyard Name	quinta do pinto
Soil Type	clay limestone
Elevation (meters)	155 mt
Vine Age	14 years
Yields (hl/ha)	8,5 ton / ha
Picking	hand and machine
Annual Production	580
Vine Age	60
Yields (hl/ha)	30
Vine Training	Double Guyot
Picking	Hand-harvested
Annual Production	550 bottles

## Notes from the producer:

Careful management of vegetation to optimize the aromatic potential of grapes. Manual harvest followed by Selection of the best bunches at the entrance of the cellar. Stemming and crushing, the must was clarified by natural settling in refrigerated vats. Fermentation grape by grape with indigenous yeasts in cement tanks with controlled temperature of 15-16°C. Frequent battonage. Roussanne only, fermented and aged in new 225 lt barrels and second year 500lt oak barrels.



## WineWise Notes:

Despite our leaning towards native varieties, we were entirely convinced by this original blend with roughly half classic French cépages. Dry, lithe and incisive, it evokes both Chablis and the Rhône while ending up as a distinctly Portuguese wine. Like us, please put aside your prejudices and enjoy this as a piece of vinous art.

