

Quinta do Pinto 2022 Arinto Reserva (Alenquer)

WineWise Code	PQP-ARI22
Country	Portugal
Region	Lisbon
Color/Style	White
Destemming	Complete
Fermentation Vessel	Concrete
Additional Fermentation Notes	Stemming and soft crushing, the must was clarified by natural settling in refrigerated vats. Fermentation with indigenous yeasts in cement tanks with controlled temperature.
Aging Vessel	Used Barrique
Aging Duration (months)	5 months
Filtered?	Yes
Yeast Protocol	Native
Malolactic Conversion	No
Additional Maturation Details:	Lees contact
Added Sulfur	Yes, 66 mg/L
Varieties	100% Arinto
Residual Sugar	< 1
ABV	13.5
Acidity	6.04
pH	3.01
Closure	Natural Cork
Annual Production	275 cases
Certified Vegan	Yes
Primary Vineyard Name	Quinta do pinto
Soil Types	Calcareous
Elevation (meters)	155
Vine Age	17
Yields (hl/ha)	9 ton / ha
Farming Practices	Practicing organic
Harvest Method	Hand-harvested

Winewise Notes:

Arinto must be a candidate for most-underrated white variety, given its capacity for weight and aging. When we manned the Pinto table at a Portuguese trade event in San Francisco, this was the wine that turned everyone's head. Few are the white wines of the world that combine concentration, texture, backbone and mineral length so well, all the while supporting effortlessly the influence of the barriques in which it was aged.

Winewise Notes on Producer :

Rather as Vienna's wines are something of an afterthought to many in an Austrian context, so do the wines of Portugal's capital, Lisbon, suffer occlusion from the bigger shadow thrown by the Douro, Dão and Vinho Verde. But, there are no fewer than ten sub-districts to this region and they offer an impressive variety of wines, from the commanding age-worthy reds of Colhares to the vivid wines of Alenquer.

We were immediately struck by the authenticity of the wines here, which so clearly matches that of its proprietors, sisters Rita and Ana Cardoso Pinto. The vineyards are planted to no fewer than 27 varieties, both autochthonous and international, in clay and limestone soils on gentle slopes that enjoy a southern exposure. The proximity to the Atlantic confers a cool lift that is most welcome. Production methods are integrated and all yeasts are native. As you can see, patience is a watchword at this estate, as it is with so many of our favorites.

