

Quinta do Pinto 2012 Vinhos do Lasso Garrafeira Tinto

WineWise Code	PQP-VLG12
Country	Portugal
Region	Lisbon
Color/Style	Red
De-stemming %	Complete
Fermentation vessel	Concrete
Additional fermentation notes:	Careful vine management to enhance all the fruit potential. Handpicked grapes into 20 Kg cases followed by an exhausted selection of bunches in the cellar. Temperature controlled alcoholic fermentation with indigenous yeasts for 14 days in a temperature range of 24-28° C, followed by malolactic fermentation. Aragonez and Alfrocheiro aged for 9 months in third year French oak barrels.
Aging Vessel	Concrete and Used Barrique
Aging duration	9 months
Malolactic conversion	Yes
Added sulfur	No
Varieties	Aragonez (40%), Touriga Nacional (30%) , Tinta Miúda (20%) and Alfrocheiro (10%)
pH	3.71
Residual sugar	2
ABV	14
Acidity	0.80 Total
Closure type	Natural cork
Annual production	100 cases
Certified vegan?	No
Primary vineyard name:	Quinta do Pinto
Soil types	Calcareous
Elevation	155
Vine age	47 and 7 year old vines
Vine yields	9 hl/ha
Farming Practices	Practicing sustainable
Harvest method	Manual harvest

Producer Notes:

Quinta do Pinto is a family owned and run estate committed to produce boutique wines with the expression of the atlantic coast on the Alenquer appellation. We have a collection of 27 grapes, planted on gentle slopes of clay limestone soils, with southern exposure, that benefit from the Atlantic influence and that are forwarded to the winery where they are fermented using only indigenous yeast, thus producing wines that are a true portrait of terroir wines that are bodied, have a beautiful natural acidity and minerality . Records show that the wines produced in this estate in the past century were so differentiated that they we worth one more Pinto coin – the vintém coin that was the currency at the time. Being Pinto our surname, this was a challenging coincidence for the family.

Cardoso Pinto family. Proprietor Antonio and his wife Ana. Daughters Rita and Ana work at the estate.



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.

WineWise Notes:

A Garrafeira is traditionally simply a wine held in bottle longer before release. From the exceptional 2012 vintage, this bottle started out life as the Colheita Seleccionada. But see what a difference four years make, imbuing the wine with a beguiling liquorous quality and a tarry overtone. The composition is also slightly different, as both Tinta Miúda and Alfrocheiro were employed at that time. Superb wine.

